



Twisted Gum

Dinner Under the Stars

A food and wine experience not to be missed. Indulge in our hand crafted single vineyard wines, all sourced from our sustainably managed dry grown vineyard, matched with a range of exciting dishes created by acclaimed local chef Jason Costanzo. Celebrate with us the joy of Spring in the Granite Belt, with a sumptuous dinner featuring ingredients from a variety of local small scale producers. A truly unique dining experience with guests seated at long tables in the grounds of our stylish 1920s Queenslander cellar door building, all framed by the spectacular Granite Belt night sky!

This event held once per year. Places are limited, so please book early to avoid disappointment.

Date: 9 November 2019

Time: 6 pm

Price: \$170 per person (inclusive of all food, wines and door-to-door transport*)

Bookings are essential. Reserve your place online [here](#).

For further information phone Tim & Michelle Coelli on 07 46841282 or email info@twistedgum.com.au.

Twisted Gum Wines, 2253 Eukey Rd, Ballandean, www.twistedgum.com.au

* Please refer to important additional details which are attached.





Example menu only –
final menu TBA

DINNER UNDER THE STARS

Menu

On Arrival

Marinated Baby Octopus, Potato Velouté, Garlic & Parsley Dressing.
&
Bruschetta, *Meredith Dairy* Goat's Milk Feta, Caramelized Onion, Fresh Pear.

Wine: 2017 Verdelho/Semillon

Antipasto

Grilled Salmon, Parsley, Chilli Oil, Fennel, Apple, Rocket & Pepita Salad.

Wine: 2017 Chardonnay

First Course

Duck & Italian Sausage Risotto, Radicchio, Red Wine, Walnuts, Cream & Parsley.

Wine: 2015 Shiraz

Main Course

Seared *Mallow* Lamb Rack, Sweet Potato & Kalamata Olive Mash, Roasted Beetroots,
Charred Broccoli, Lamb Reduction Jus.

Wine: 2014 Shiraz/Cabernet Sauvignon

Dessert

Dark Chocolate Flourless Mud Cake, *Bramble Patch* Raspberry Coulis, Candied Black Olives,
Strawberries, Homemade Vanilla Bean Ice Cream.

Wine: 2017 Pink Moscato

*Continuous *Ballandean Bakery* sour dough bread, cold pressed olive oil, *LiraH* balsamic

Extra Details

Bus Transport:

Local bus transport to and from the event is included in the ticket price. **This is for accommodation located in Stanthorpe and Ballandean and points in between.** The location of your accommodation must be advised during the booking process or via email (info@twistedgum.com.au) no later than 7 days prior to the event. It is anticipated that the bus pickup times will be between 5pm and 6pm. Additional detail will be provided by email in the week prior to the event.

Dietary restrictions:

This event involves a single set menu for all guests. Allergies & intolerances to gluten, wheat, dairy, nuts, etc. will be accommodated where possible. These dietary restrictions must be advised during the booking process or via email (info@twistedgum.com.au) no later than 7 days prior to the event. **Other dietary preferences, such as vegetarian, vegan, etc. unfortunately cannot be accommodated at this event.**

Bad Weather:

In the unlikely event of bad weather, the dinner will be moved from the grounds of our cellar door building into the cellar door building itself.

Refunds:

In the unlikely event that the dinner is cancelled, the ticket holders will be notified by email and provided with a refund. Otherwise, tickets are non-refundable, but may be transferred to another person under the condition that we are notified by email (info@twistedgum.com.au).