



Grazing the Granite Belt

Dates: 16-17 May 2020

Twisted Gum Wines are excited to be involved in the 9th annual *Grazing the Granite Belt* this year! Enjoy a fabulous day "grazing" from one winery to the next, enjoying small plates of delicious food matched with the wonderful food friendly wines of the Granite Belt. There is a door-to-door bus service that meanders around the circuit all day allowing you to hop on and off where ever you wish.

There are usually 10 venues involved, with details and menus at each venue being posted on the Grazing the Granite Belt Facebook page [here](#). Twisted Gum Wines have teamed up with local chef Jason Costanzo to produce a mouth-watering menu for the day – see details below.

Tickets are likely to be just \$140 and include the all-day bus service plus a Grazing Passport containing 4 wine vouchers and 4 food vouchers (plus a voucher for the winemaker's breakfast on the Sunday). Additional vouchers can also be purchased at venues if you run out during the day. 😊

Be sure to book your tickets early since there is limited capacity on the bus service. Tickets can be purchased online [here](#).



Twisted Gum Wines Grazing the Granite Belt Menu (2020 Draft)

Local Meze Plate

Stanthorpe Dairy Cheeses, Homemade Sun Dried Tomatoes, Pickled Local Mushrooms, Caponata, Grilled Capsicums, *Jamworks* Fig & Hazelnut Paste, Crackers & *Ballandean Bakery* Bread.

Twisted Gum Verdelho/Semillon 2019

Potato Gnocchi with Pulled Mallow Lamb

Potato Gnocchi, *Mallow Organic* Lamb Shoulder Slow Cooked in Red Wine & Tomato Sauce, Grated Parmesan.

Twisted Gum Shiraz 2016

Intense Flourless Mud Cake

Intense Dark Chocolate Flourless Mud Cake, *Bramble Patch* Raspberry Coulis, *Secret Society* Ice Cream.

Twisted Gum Sweet Rosato 2019