

winemaker's degustation dinner

Join McWilliam's winemaker, Scott McWilliam and the team for an entertaining and informative dining experience showcasing Hunter Valley's fine cuisine and regional wine styles, featuring the famous Maurice O'Shea Shiraz and other iconic Mount Pleasant wines.



Saturday, 4 June 2011 at 6pm

\$110.00 per person

For reservations call Andi Julias on 02 4991 0976
or andi.julias@ihg.com

blackened chicken on sweet corn pancake and soured leek bruchetta
croûte topped with balsamic glaze confit of duck with Asian style
salad, hoi sin glaze.

- *Taittinger NV*

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trio of seafood – freshly shucked Pacific oyster with blood orange
salsa; Majors Lane smoked trout with crème fraîche and micro herbs;
scallop ceviche with Pukara lime oil

- *2005 Mount Pleasant Lovedale Semillon &
2001 Mount Pleasant Lovedale Semillon*

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green tea smoked Nulkaba quail with celeriac remoulade, ponzu
reduction and crispy noodles

- *2009 Mount Pleasant Phil Ryan Chardonnay &
2006 Evans and Tate The Reserve Chardonnay*

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tangerine sorbet

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grain fed Black Angus beef fillet, root vegetable galette with
elderberry and organic bitter chocolate jus 2006

- *Maurice O'Shea Shiraz & 2005 Old Paddock & Old Hill Shiraz*

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Frangelico semi freddo in milk chocolate with mojito jelly, hazelnut
brittle and boysenberry

- *McWilliam's Morning Light Botrytis Semillon*



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Saturday, 4 June 2011

110.00 per person

blackened chicken on sweet corn pancake and soured leek
bruchetta croûte topped with balsamic glaze
confit of duck with Asian style salad, hoisin glaze

Taittinger NV



trio of seafood – freshly shucked Pacific oyster with blood orange salsa; Majors Lane smoked trout with crème fraîche and micro herbs; Scallop ceviche with Pukara lime oil

2005 Mount Pleasant Lovedale Semillon & 2001 Mount Pleasant Lovedale Semillon



green tea smoked Nulkaba quail with celeriac remoulade, ponzu reduction and crispy noodles

2009 Mount Pleasant Phil Ryan Chardonnay & 2006 Evans and Tate The Reserve Chardonnay



tangerine sorbet



grain fed Black Angus beef fillet, root vegetable galette with elderberry and organic bitter chocolate jus

2006 Maurice O'Shea Shiraz & 2005 Old Paddock & Old Hill Shiraz



Frangelico semifreddo in milk chocolate with mojito jelly, hazelnut brittle and boysenberry

McWilliam's Morning Light Botrytis Semillon

please inform us of any special dietary or allergen requirements

all prices inclusive of GST
a 1.5% surcharge applies to all credit cards