



# MAGNUMS & MEAT

FRASER GALLOP ESTATE DINNER

HOSTED BY PAUL MCARDLE

WEDNESDAY 16 AUGUST

Heritage chicken rillettes, caramelised onions, brioche

Fraser Gallop Estate 2017 Rosé

Geraldton Kingfish tartare, granny smith apple, sour cream, potato crisp

Fraser Gallop Estate 2016 'Parterre' Semillon Sauvignon Blanc

Goat's curd, leek and oregano tortellini, walnut brown butter, leek soubise, pecorino

Fraser Gallop Estate 2016 'Parterre' Chardonnay

Slow braised lamb shoulder, pumpkin purée, cavolo nero, black olive jus

Fraser Gallop Estate 2009 'Parterre' Cabernet Sauvignon

Fraser Gallop Estate 2013 'Parterre' Cabernet Sauvignon

Spiced poached pear, caramel sponge, candied pecan nuts, ginger ice cream

Fraser Gallop Estate 2016 Iced Pressed Chardonnay