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ESTD

THE BARRE

2015

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## *Lunch with Narelle King Tar & Roses Vineyard*

### **Alternate Menu**

#### **Prelude**

Guests are greeted with a sparkling glass of *Tar & Roses Prosecco NV*, setting the tone for an exquisite dining experience.

To tantalize the palate, enjoy a refreshing combination of compressed watermelon, creamy feta, crunchy pinenuts, and a drizzle of vincotto. Completing this delightful beginning are arancini crafted from pumpkin and sage, served with a smooth aioli that adds a perfect touch.

#### **Act One**

Potato Gnocchi

This dish is elegantly presented in a tarragon velouté and garnished with a unique orange and pistachio dukkha, creating a harmonious blend of flavours and textures.

For the first act, indulge in a glass of the *2022 Tar & Roses Chardonnay*.

#### **Act Two**

Roasted Japanese Pumpkin

These tender roasted Pumpkin cheeks are served alongside pickled walnuts, balsamic-infused sweet potato, and crispy sage, offering a rich and comforting flavour profile that is truly unforgettable.

Act two features the *2019 Tar & Roses 'Local Hero' Barolo DOCG*, an exceptional wine that pairs beautifully with this dish.

#### **Curtain Call**

To conclude this remarkable lunch, guests will savour the *2022 Tar & Roses 'Barrel Fermented' Pinot Gris*, a wine that perfectly complements the final course.

The dessert, "Beesting" *presented by Gareth Whitton from Tarts Anon*, ensuring a memorable finish to this flavour adventure.

