



ESTD

THE BARRE

2015

Lunch with Narelle King Tar & Roses Vineyard

Prelude

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

The first course features delicate scallops, artfully paired with a vibrant passionfruit and fragrant shiso. This is followed by a luxurious foie gras cracker, complemented by a rich sauternes gelée that enhances its flavours.

Act One

Seafood mousse ravioli

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

Braised beef cheeks

These tender 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.

