



ESTD

THE BARRE

2015

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.

