



Australian

PINOT NOIR
CHALLENGE
2018

**TROPHY PRESENTATION DINNER
SATURDAY 18 AUGUST**

FIRST COURSE

WHIPPED COD ROE, SALMON PEARLS, WARM POTATO BLINI
HOUSE CURED DUCK HAM WITH PRESERVED QUINCE & HORSERADISH

Tilson Hill Single Vineyard Pinot Noir 2017, Gippsland
Byrne Sutherlands Creek Geelong Pinot Noir 2017, Geelong
Clyde Park Estate Pinot Noir 2017, Geelong
Clyde Park Estate Block D Pinot Noir 2017, Geelong

SECOND COURSE

A SELECTION OF HOUSE CURED & SMOKED MEATS, PICKLES & BREADS

FRENCH SALOON STEAK TARTARE

Terra Verde Pinot Noir 2017, Tasmania
Pressing Matters Pinot Noir 2017, Tasmania
Pressing Matters Pinot Noir Cuvée C 2017, Tasmania

THIRD COURSE

DUCK CASSOULET, CONFIT LEG, SMOKED HOCK & LYONNAISE SAUSAGE

Yabby Lake Single Vineyard Pinot Noir 2017, Mornington Peninsula
Dexter Pinot Noir 2017, Mornington Peninsula
Handpicked Capella Vineyard Pinot Noir 2017, Mornington Peninsula
Handpicked Collection Mornington Peninsula Pinot Noir 2017

FOURTH COURSE

ROASTED LOIN OF BEEF, MUSTARD & PEPPER SAUCE

HOUSE GREEN LEAVES & PETIT HERB SALAD

Seville Estate Pinot Noir 2017, Yarra Valley
Medhurst Estate Vineyard Pinot Noir 2017, Yarra Valley
Giant Steps Applejack Vineyard Pinot Noir 2017, Yarra Valley
Greenstone Vineyards Yarra Valley Estate Pinot Noir 2017, Yarra Valley

FIFTH COURSE

COMTÉ RÉSERVE, 24 MONTH ~ FRANCHE-COMTÉ, FRANCE

Paringa Estate Peninsula Pinot Noir 2017, Mornington Peninsula
Domestique Wines "The Breakaway" Pinot Noir 2017, Mornington Peninsula
Pressing Matters Pinot Noir 2016, Tasmania



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