

# TASTE

## 1ST RELEASE

## SIGNATURE DINNER

THE MILL RESTAURANT, ESTATE TUSCANY  
SATURDAY 28TH SEPTEMBER

A 5-course Degustation matched with the 1st Release wines, hosted by the vineyard owners and winemakers.

### WELCOME WITH HUNTER VALLEY SPARKLING WINES

- Mistletoe Winery 2019 Petillant 'Bubbly' Rosé
- Degen Wines 2018 Sparkling Semillon/Chardonnay

### ONE

Tian of blue swimmer crab, avocado, cucumber, eschalot vinaigrette

- Glandore Estate 2019 Regional Series Fiano
- Hunters Dream 2017 Sauvignon Blanc

### TWO

Tuna tartare, tomato, squid ink

- Pokolbin Estate 2019 Riesling
- Black Creek Farm Thélème 2019 Semillon

### THREE

Quail, zucchini, basil, pine nuts, Jerusalem artichoke, Port reduction

- Peter Drayton 2018 Anomaly Barbera
- Macquariedale Organic 2018 Matthew Merlot

### FOUR

Lamb belly, Estate made labna, heirloom carrot, olive jus

- Thomas Wines 2013 Sweetwater Shiraz
- Tintilla Estate 2017 Reserve Shiraz

### FIVE

Goats cheese, toasted brioche, truffled honey

- Misty Glen 2018 Chardonnay
- Wombat Crossing Vineyard 2014 Malloch's Block Chardonnay

The Mill's Executive Chef has put together a spectacular modern menu for the 1st Release Signature Dinner sourcing the finest local produce including herbs, spices and edible flowers to create delicate mouth-watering flavours in every dish.

**Bookings essential:**  
[www.firstreleasewines.com.au](http://www.firstreleasewines.com.au)

