

LAMBERT ESTATE WINE DINNER AT CATCH RESTAURANT

Enjoy five delicious courses with carefully chosen pairings.

Wednesday, 21st February | \$89 per person | 6.30 pm

Proudly hosted by Jim Lambert.

The Prologue Sparkling Brut Pinot Noir, 2017

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Hors D'oeuvre

Chilled prawn, green papaya, basil, chilli and kaffir lime coconut dressing.

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Nordic Frost Riesling, 2013

Entrée

Vanilla cured Atlantic salmon, pickled golden shallots, beetroot, and shaved fennel.

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A Thousand Words Chardonnay, 2015

Main

Mustard rubbed striploin of beef, parsnip puree, caramelized onions and black cherry jus.

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Complicit Merlot, 2012

Dessert

Nougatine parfait, salted caramel gel, meringue and berries.

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The Family Tree Shiraz, 2012

Cheese to Share

Willow grove brie, Maffra aged cheddar, quince paste, fresh pear, candied walnuts, lavosh and toasted rye bread.

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The Chocolatier, 2015

www.catchrestaurant.com.au