

Coppersmith

Presents

ST HALLETT WINES & CAPE GRIM BEEF DEGUSTATION

Event hosted by

Stuart Blackwell from St Hallett Wines & Michael White from Cape Grim

**

Menu created by Head Chef Mark Wong

7:00pm Tuesday 28th April

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\$150.00 per person - including matched wines

Beef tartare, black truffle, bresaola, egg, chlorophyll

2013 St Hallett Gameskeeper Shiraz, Grenache-Touriga Nacional,

Barossa Valley, SA

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Veal sweetbread, marrow, radicchio, sherry

2012 St Hallett Old Vine Grenache, Barossa Valley, SA

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Short rib, parsnip, smoked barley, parsley

2013 St Hallett Garden of Eden Shiraz, Barossa Valley, SA

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Slow roast with all the trimmings

2012 St Hallett Blackwell Shiraz, Barossa Valley, SA

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Chestnut torte, bitter chocolate, crème fraîche sorbet

Stuarts's Cellar collection - Old Tawny Port

Email - madison@coppersmithhotel.com to make a reservation

Bookings close 5:00pm Friday 24th April.