



**McWILLIAM'S**  
FAMILY WINEMAKERS

**'Appellation Series' Wine Dinner**

*Hosted by Scott McWilliam*

*Friday 8<sup>th</sup> August 2014*

*\$95 per person*

**Wagonga Rock Oyster Trio**

**Natural with Whale garden lemon**

**Bermagui finger lime and a verjuice dressing**

**Grilled with Yowrie garlic, parsley and burnt butter**

*Champagne Taittinger*

**Pork Belly, Mystery Bay grapefruit, vanilla, parsnip, brussel sprouts**

*McWilliams Sauvignon Blanc 2013, Orange NSW*

**Grilled local Blue Eye, smoked Wagonga Rock Oyster butter, gratin, wild foraged sorrel, Whale garden leek volute**

*McWilliams Chardonnay 2013, Tumbarumba NSW*

**Dalmeny peach wood smoked confit duck leg, fondant, quince jelly, sherry glaze**

*McWilliams Cabernet Sauvignon 2012, Hilltops NSW*

**Rapley's 21 day dry aged sirloin, osso bucco, gremolata aioli, organic blue cheese polenta**

*McWilliams Shiraz 2013, Hilltops NSW*

**Golden Gaytime, vanilla crème brulee**

*Mc Williams Pinot Noir Chardonnay, Tumbarumba NSW*

**Tilba 3 year aged cheddar, house made fruit loaf, rhubarb**

*McWilliams Syrah 2013, Canberra District*

