



On [Friday the 28th of August](#) we have Jason Brown showcasing his range of Moppity wines in the Whale Restaurant. Each wine has been matched to a dish created by the talented team in the Whale kitchen.

[\\$100 per person, 6.30pm start](#)

Moppity Vineyards helped to put the Hilltops Region of NSW on the wine growing map. They have 170 acres with some of the oldest producing vines in the area.



They also have a fair bit of bling having received over 300 awards since 2009. Not to mention they knocked Grange and Hill of Grace off the Shiraz perch in 2013. This is a James Halliday 5 star rated winery, which is not handed out lightly.

You can visit their site for more info <http://www.moppity.com.au>.

The Whale Restaurant has created a delightful menu to match these outstanding wines, much of it using local produce, some from our own garden.

To book please contact the Whale via email at relax@whalemotorinn.com or call on 4476 2411. Pre-payment is required at time of booking and is non refundable.





Friday August 28th 2015
at the Whale Restaurant

Soy & mirin cured lightly smoked local Bluefin tuna, pickled seaweed, red pepper flakes

Lock & Key Pinot Chardonnay

Mi Cui Eden Flathead, hollandaise, Bermagui Finger Lime, Whale Garden mixed leaves

Moppity Estate Riesling

Slow roasted pork belly, Mystery Bay grapefruit & vanilla conserve,
cauliflower puree, local Brussel sprout petals

Moppity Estate Chardonnay

Crispy sous vide lamb shoulder, Whale Garden heirloom carrots,
Bumbo Road cauliflower & wild rice risotto, house blended port jelly

Moppity 'Atticus' Cabernet Shiraz & Lock & Key Reserve Cabernet Sauvignon

Aged Eye Fillet, duxelles & local potato galette, roasted Termeil mushrooms,
organic Turlinjah watercress, Bordelaise sauce

Moppity Reserve Shiraz

Mystery Wine

Chocolate hazelnut pudding, white chocolate cremeux, vanilla & Nutella rocher, wafer biscuit

Moppity Estate Botrytis Semillon

