



A last minute change of plans has worked to our advantage allowing us to book the wine maker of Tempus Two, Andrew Duff, to host a wine dinner with a difference at the Whale Restaurant.

Andrew will share with us some of the Tempus Two range but will also open his own cellar to share some of his favourites. There will be vertical wine tastings too, which is a survey of a series of wines based on vintage years. It is a fantastic way to experience just how unique every year can be in the world of wine. So there is an element of education and interaction with the winemaker that is not normally afforded at most wine dinners.

So when is this dinner you may ask? NEXT WEEK on Thursday December 21st. consider it an early Christmas present from us to you.

Numbers are limited so book now to avoid missing out.

PRE-PAYMENT is essential so please have your credit card handy when you call to book on 4476 2411



An evening with Andrew Duff

Tempus Two winemaker, at the Whale Restaurant

Thursday 21st December 2017

Trio of Wagonga Inlet rock oysters

Tempus Two Pewter Series Sparkling Pinot Chardonnay 2012

Grilled Fish, Whale Garden zucchini cake, smoked oyster emulsion

Vertical bracket of Semillon

Pork belly, potato rösti, Deua River peach salsa, cider gel

Vertical bracket of Chardonnay

Confit duck leg, stuffing, cranberry jelly, watercress

Vertical bracket of Shiraz

Eye fillet, potato galette, Whale Garden kale, house made Worcestershire sauce

Blind tasting of two mystery wines

Frangipane, strawberry sorbet, passionfruit curd, Coconut macadamia crumb,
vanilla bean marshmallow

Tempus Two Pewter Series Botrytis Semillon 2012

