



A TASTE OF THE BAROSSA DEGUSTATION

FIRST COURSE

GRILLED HALLOUMI, BEETROOT RELISH, LACHSCHINKEN, ROCKET

PAIRED WITH – 2018 Spinifex ‘Lola’ Semillon Vermentino Clairette

A bold white that flows onto your pallet like a bold chardonnay.

Complex darker green melon with a touch of pawpaw, roasted artichoke & almond suggestions. All cleaned up with a hint of grapefruit citrus & minerality.

SECOND COURSE

CURED SALMON, DILL CUCUMBERS, HORSERADISH, PICKLED ONIONS, RYE CROUTON, CRÈME FRAICHE

PAIRED WITH – 2020 SPINIFEX ROSE

A bold rose hidden by its gritty mineral fresh finish. Soft watery texture flow with flavours of cranberry, red guava, red cherry focused into a natural savour finish of slightly unripe strawberry and its seed for some texture.

THIRD COURSE

SMOKED CHICKEN BREAST, HONEY CIDER VINEGAR REDUCTION, GRILLED RADICCHIO, ASPARAGUS

PAIRED WITH – 2020 SPINIFEX TEMPRANILLO

Bright, punchy fruit aromatics of damson plum and mulberry sit above darker dried herb and wood smoke notes. Mid weight palate with lively red berry and tart stone fruit flavours that mesh with nervy, bright fruit acids and light, snappy tannins. Harvested from a single, elevated vineyard in the southern Barossa foothills.

FOURTH COURSE

PORK BELLY, PLUM COMPOTE, BROCCOLINI, POTATO PUREE

PAIRED WITH – 2020 SPINIFEX PAPILLON

Grenache Cinsault – The source vineyards average 90 years growing in sands, loam over clay and deep red clay soils.

All bush vines, all hand-picked, dry grown — old school. A red wine showing deep fleshy plumb fruit mainly, supple & subtle, mid palate weight with a light finish of soft acids, hint of tannin and minerality.

FIFTH COURSE

CHEESE PLATE – BRIE, LA DAME, LAVOSH, APPLE & PEPPER PASTE, HOUSE DRIED FRUITS, DECADENCE FUDGE, FRESH BERRIES

PAIRED WITH – 2020 SPINIFEX BETE NOIR SHIRAZ

A perfumed, dark fruited and multi-layered Barossa Valley Shiraz. Deep, complex aromas of dark plum, ripe mulberry and confit cherry are overlain with a fine veneer of dried herb, brown cardamom, carbide and fresh leather. Strong dried black currant and dark cherry flavours on attack are framed with discreet notes wood ash, clove and warm loamy notes. Soft, ripe fruit acids are present but the wine is driven by rich, weighty, mature fruit tannins that deliver texture and freshness.

