



BARTONJONES

W I N E S

Winter Solstice Feast Menu

Crème of Celeriac Soup Duck Confit Sourdough Toastie

Suggested Wine Match
2013 'The Brilliant Cut' Semillon Sauvignon Blanc

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Hot Smoked Ocean Trout, Leek & Crème Fraiche Tartlet Shaved Fennel, Watercress

Suggested Wine Match
2013 'The Box Seat' Semillon

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Crisp Pork Belly Puy Lentils with Apple Cauliflower Puree

Suggested Wine Match
2012 Red Rhapsody

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### **Slow Cooked Mullalyup Grass Fed Lamb Pearl Barley 'risotto' with Chard Parsnip & Sweet Potato Crisps Light Jus**

**Winter Salad Greens**  
*Suggested Wine Match*

2010 'The Top Drawer' Cabernet Sauvignon

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### **Mandarin Syrup Cake with Cardamom & Yoghurt Pannacotta, Blood Orange Gel, Praline, & Pistachio Baklava**

*Suggested Wine Match*  
2015 Chenin Blanc

~ Catering by OnThePass, Chefs Rebecca Hackett & Daryn Rowland ~