

BENNETTS ON BELLARINE

7 Course Bennetts Degustation Tasting Boards 95
seven of our favourite wine & food pairings
**dietary requirements cannot be catered*

Course One

Sour Dough Crostini with Meredith Goats Cheese, Toasted Walnuts & Honey
Paired with Non-Vintage Sparkling Chardonnay & Pinot Noir

Course Two

Jerusalem Artichoke crisps, Kewpie Mayonnaise
Paired with 2020 Bennetts Andresen Sauvignon Blanc

Course Three

Portarlinton Mussels, Butter & Shallot Emulsion
Paired with 2020 Bennetts Semillon

Course Four

Bellarine Smokehouse Ocean Trout Gravlax, Roe & Micro Coriander
Paired with 2020 Bennetts Chardonnay

Course Five

Mushroom & Blue cheese Shortcrust Tart
Paired with 2020 Bennetts Pinot Noir

Course Six

Duck & Pistachio Terrine, Pinot Jam
Paired with 2019 Bennetts Coopers' Pinot Noir

Course Seven

Shiraz Braised Beef Cheek
Paired with 2016 Bennetts Museum Series Shiraz