



WALKERS ARMS  
EVENTS CENTRE



Hentley Farm

# WINE DINNER

FIVE COURSE DEGUSTATION  
W' PAIRED WINES

FRIDAY, 27 JULY  
7PM

## ON ARRIVAL

Hentley Farm Sparkling Blanc De Noir Sparkling Wine

## FIRST COURSE

Peruvian kingfish ceviche with citrus & soft herb salad,  
beetroot crisps & avocado mousse

Paired with Hentley Farm Riesling 2017

## SECOND COURSE

Prosciutto & chicken roulade, filled with spinach & ricotta  
with fennel-dusted leeks, Szechuan foam & jus gras

Paired with Hentley Farm Stray Mongrel  
Grenache Shiraz Zinfandel 2016

## THIRD COURSE

Pan-roasted duck breast with pickled mushrooms, drunken cherries,  
puffed grains & celeriac puree

Paired with Hentley Farm The Beauty Shiraz 2016

## FOURTH COURSE

Roasted lamb back-strap with confit garlic & pumpkin puree,  
blackberry-poached baby carrots & shiraz glaze

Paired with Hentley Farm The Beast Shiraz 2015

## FIFTH COURSE

Black forest red velvet cake with white chocolate mousse  
alongside a chocolate garden

Paired with Hentley Farm Black Beauty Sparkling Shiraz 2017

\*Please Note: Vegetarian option available on request

**FOR BOOKINGS CONTACT RECEPTION**

Walkers Arms Hotel | [walkersarms.com.au](http://walkersarms.com.au) | T. 08 8344 8022 |  