

Other Feast Events

- Australian Cool Climate Wine Show Trophy Presentation & Launch of Murrumbateman Moving Feast Dinner**
 Flint in the Vines (at Shaw Vineyard Estate) 7pm on Friday 1st October 2010.
 Bookings essential by phoning 02 6227 0358
- Australian Cool Climate Wine Show at Murrumbateman**
 Public Tasting 11am to 4pm on Saturday 2 October 2010 at the Murrumbateman Recreation Hall
- Country Guesthouse Schonegg The Finishing Touch** served in the Schonegg restaurant. Savour a selection of Robyn Rowe's award winning chocolates *matched with Jeir Creek Muscat, espresso coffee, a pot of tea or Schonegg's famous hot chocolate.* Chocolatier Robyn Rowe will be on site throughout the Moving Feast to show some of her skills and talk all things chocolate. She will also demonstrate hand dipping of chocolates using a Jeir Creek Muscat filling. **Phone 02 6227 0344**
- Springers' Rest Restaurant Full High Tea on Saturday and Sunday afternoons,** including sandwiches, scones & cakes and served with local Murrumbateman sparkling wine or dessert wine and a running hot & cold buffet on Monday. **Phone 02 6227 5600**
- Winemakers' Monday 4 October**
 A day dedicated to the tasting & sale of the wonderful local wines and an opportunity to meet & chat to the winemakers at each cellar door after the bustle of the Moving Feast has finished.



Whet your appetite

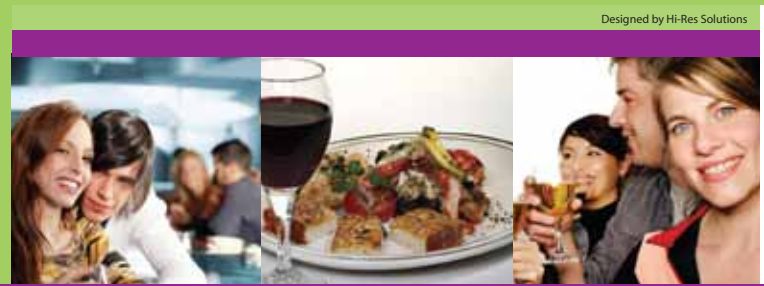
2010

Murrumbateman Moving Feast

Indulge yourself with fine food matched with premium wines, enjoy local produce, attend a wine show tasting, win prizes and spend some relaxing time among the vines.

2 & 3 October Long Weekend from 10 am - 5 pm

- Murrumbateman Moving Feast**
 Feast fare is available on Saturday and Sunday at participating wineries and cafes from 10 am to 5 pm unless otherwise stated
- Go-Bush Tours/Brindabella Coaches**
Let us be the driver to the Moving Feast – small or large groups catered for.
 Bookings essential by phoning 02 6231 3032, 0414 313 023 or 0417 291 343



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For more information visit the website at www.murrumbateman.org.au or contact the Yass Visitor Information Centre on 02 6226 2557 or toll free 1300 886 014

Just a 30 minute drive from the centre of Canberra or a 2½ hour drive from Sydney

Main Fare

Enjoy a day of gourmet delights and plan a menu to suit your tastes. Dishes are entrée size and include a complimentary glass of wine (the glass is yours to keep). **Servings are \$18.**

Dionysus Winery

Oysters: enjoy ½ dozen oysters with your choice of lime and chilli dressing, soy and sesame dressing and/or ruby grapefruit with mint and chilli dressing, matched with 2009 *Dionysus Sauvignon Blanc*.

Phone 02 6227 0208

Doonkuna Winery

Moroccan Lamb Tagine: served with couscous, matched with 2008 *Doonkuna Shiraz*.

Phone 02 6227 5811

Gallagher Wines

Seasoned Calamari Salad: lightly seasoned calamari on a bed of mixed lettuce, tomato and onion salad with a Sweet Thai dressing, matched with *Gallagher's Sparkling Duet or Riesling*.

Phone 02 6227 0555

Granitevale Estate

Beef Tagine with apples and raisins: mellowed by raisin spices and honey, served with couscous and flavoured with dried fruit, nuts and cinnamon, matched with 2005 *Granitevale Cabernet Sauvignon*. (Vegetarian meals available by arrangement)

Phone 02 6226 8700

Jeir Creek Wines

Hand made Duck and Hoisin rolls: duck meat slow braised with kecap manis and star anise, hand rolled with hoisin sauce, coriander and shallots, served with Asian green salad, matched with *Pinot Noir or Sparkling Shiraz*.

Phone 02 6227 5999

Long Rail Gully

Char grilled eye fillet of Beef with fresh Thai dressing, served with potatoes and a crisp salad garnish, matched with either *Long Rail Gully Shiraz or Cabernet Sauvignon*.

Phone 02 6226 8115

McKellar Ridge Wines

Beef Bourguignon Pie: made with McKellar Ridge rich red wine, a crisp pastry crust and served with mushrooms and a green vegetable salad, matched with *McKellar Ridge 2007 Cabernet Sauvignon/Cabernet Franc*.

Phone 0409 780 861

Mundoonen Winery

Charcoal Grilled Lamb Warm Salad: succulent Yass River lamb shoulder, freshly grilled over charcoal and served warm with mixed salad greens and a Mundoonen Shiraz Vincotto dressing, matched with *Mundoonen Shiraz*.

Phone 02 6227 1353

Murrumbateman Winery

Madras Beef Curry with condiments: served with Basmati rice, matched with *Murrumbateman Winery Cabernet or Chardonnay /Sauvignon Blanc*.

Phone 02 6227 5584

Shaw Vineyard Estate

Flint in the Vines (at Shaw Vineyard Estate) - Restaurant open 10am to 4pm, Cellar Door 10am-5pm

Coq au Vin: Organic chicken slow cooked in Shaw Shiraz served with potato puree, bacon bits & wild mushrooms, matched with 2008 *Shaw Vineyard Estate Shiraz*.

Phone 02 6227 5144

Yarrh

Slow Smoked Beef Brisket: served with roast vegetables and yoghurt sauce, matched with *Yarrh Shiraz*.

Phone 02 6227 1474

Yass Valley Wines

Rich Rabbit and Chicken Ragù: flavoured with mushrooms, prosciutto, tomato and fresh herbs served on egg pasta topped with shaved parmesan, matched with *Yass Valley Wines 2008 Barbera*. (Vegetarian option available)

Phone 02 6227 5592

Dessert

Desserts include a complimentary glass of wine (the glass is yours to keep). **Servings are \$12.**

Dionysus Winery

Selection of Cheeses: served with homemade quince paste, nuts and crackers, matched with 2008 *Dionysus Winery May Riesling*.

Phone 02 6227 0208

Gallagher Wines

Rich Chocolate Lava Ball Pudding: a delicious chocolate cake with rich fudge oozing from the centre, matched with *Gallagher's Sparkling Shiraz*.

Phone 02 6227 0555

Granitevale Estate

Cheese filled Jerusalem Kodafa: a popular middle eastern dessert topped with pistachio nuts and drenched in saffron flavoured syrup, matched with the 2008 *Granitevale Whiteice or 2008 Granitevale Pinkice*.

Phone 02 6226 8700

Helm Wines

Get your Just Desserts - from this trio of delightful desserts:

Helm's Traditional Apple Streusel Slice, the original apple crumble, White Chocolate, Pistachio and Cherry Brownie, an elegant combination of flavours, Espresso Syrup Cake, a delicate sponge

enriched with espresso syrup, brown sugar and sour cream. *All matched to a Helm wine of your choice.*

Phone 02 6227 5953

Jeir Creek Wines

Chilled Lemon Souffle: with rhubarb salad and white chocolate sauce, matched with *Botrytis Semillon/Sauvignon Blanc*.

Phone 02 6227 5999

Long Rail Gully

Coconut Lemon Tart: with lashings of double cream and/or ice-cream, matched with *Long Rail Gully Pinot Gris*.

Phone 02 6226 8115

McKellar Ridge Wines

French Lemon Tart: a baked lemon filling and crisp pastry shell, served with cream or ice-cream or **Chocolate and Raspberry Tart:** an almond pastry shell filled with raspberries and chocolate ganache, served with cream or ice-cream, matched with 2010 *McKellar Ridge Sauvignon Blanc or 2008 Chardonnay*.

Phone 0409 780 861

Mundoonen Winery

White Chocolate Tiramisu: layers of coffee and liqueur soaked sponge fingers, mascarpone cream and white chocolate blend together in a rich and flavoursome dessert, topped with curls of white chocolate, matched with *Mundoonen Botrytis Sauvignon Blanc or Mundoonen Late Harvest Riesling*.

Phone 02 6227 1353

Murrumbateman Winery

Gulab Jamun: delicious deep fried sweet dumplings in rose flavoured syrup, matched with *Murrumbateman Winery White Port*.

Phone 02 6227 5584

Yass Valley Wines

Chilli Chocolate Cake: with rosewater ice-cream from Elizabeth David's recipe, matched with *Yass Valley Wines 2009 Traminer*.

Phone 02 6227 5592

DESIGNATED DRIVERS

The winemakers of Murrumbateman are committed to a safe environment and encourage responsible service of alcohol. As part of the Feast all dishes can be accompanied by a **free soft drink, tea or coffee** in place of wine.

FREE WINE TASTING

As well as tempting your tastebuds with delicious food, why not visit several Murrumbateman wineries to taste the vast range of premium cool climate wines.

