Bannock brae winery Central Otago Wine and food match

Wednesday 18th July

Entrée:

Spiced seafood broth with grilled swordfish, roasted tiger prawns and a bluff oyster

Match: with a glass of wine maker's recommendation

Main:

Char grilled 200g fillet of beef served on a beef cheek, potato and blue cheese croquette with wilted baby spinach, roasted Brussel sprouts and jus nicose

Match: with a glass of wine maker's recommendation

Dessert:

Rosehip and lemon Crème brûlée served with lavender ice cream, strawberry glass and a pistachio Tullie

Match: with a glass of wine maker's recommendation

Price \$85 per person