



# GRILL THE WINEMAKER

Saturday  
15th September  
6pm for 6.30pm start  
\$120pp

Continue the celebrations of **END2END**  
at a fun evening dinner!

Featuring  
Tamburlaine Organic Wines, Pokolbin Estate & Pepper Tree wines  
Iron Bark Hill Brewery

Bookings essential  
Samantha Olsen - Events Manager  
4993 1806 | [ev1cypresslakes@theoaksgroup.com.au](mailto:ev1cypresslakes@theoaksgroup.com.au)

Dress - Smart Casual



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## "Beetroot and Banter"

Beetroot cured salmon gravlax, capers, parmigiano regiano, celeriac, eschallot,  
Pukara lemon oil

Salad of haricot verts, beetroot vinaigrette, tomato tartare, Pukara basil oil,  
pepper confetti

Grilled beef tornado, beetroot relish, truffled potato cream, confit baby onion,  
asparagus, earl grey jus, crisp onion rings

Binnorie dairy cheese two ways - whipped brie and crisp lavosh, Manuka blossom  
honey

- ashed chereaux with slow roasted yellow and red beets, red beet reduction and  
walnut bread

Chocolate truffle marquis with red beet ice cream and toasted walnut sauce

Tea and Coffee