



CRAIGLEE



Iconic Cool Climate Shiraz Wine Dinner

Hosted by legend Pat Carmody

“What Pat & Dianne Carmody have achieved since they replanted an historic vineyard site in '76 is as unlikely as it is remarkable. It has consistently produced spicy, peppery, medium-weight shiraz of the highest quality and character, in the process establishing itself among the best of the best producers in Australia.” Campbell Mattinson [\[Click here for more info about this wonderful vineyard\]](#)

Wednesday, 20 November 2024 – 6:30pm

Canapes + 4 courses + 11 Wines = \$250pp

[Book via website here](#) - Full payment required on booking

Guests will be seated on communal tables of 8, though meals will be individually plated, not shared.

canapes

Truffled rice **suppli** with scamorza | Crumbed **prawn** ‘sandwich’

Viognier 2016

Hiramasa kingfish crudo & scallop ceviche,
taramasalata, green apple, navel orange, citrus-oil

Chardonnay

2022 (current) – 2010 (aged) – ??? (mystery)

Penne rigate, duck confit, porcini mushroom fumet sauce

Shiraz JADV 2019 – Eadie Shiraz 2019 – Mystery Wine

Grilled Romsey Ranges lamb loin, pea-spinach fondue, Sicilian ‘caponata’

Estate Shiraz

2020 (current) – 2005 (aged) – ??? (mystery)

Dark chocolate delice & raspberry parfait

Sparkling Shiraz No 8

PS: Craiglee Wine Club members will receive a free gift after dinner...
If you’re not a member [join here!](#)