



The Murrumbateman Region in NSW, near Canberra, is home to a group of passionate boutique makers of wine, mead, chocolate and artisan goods. During the annual 'Murrumbateman Moving Feast' these producers open their doors and invite wine and food lovers to spend time amongst the vines.

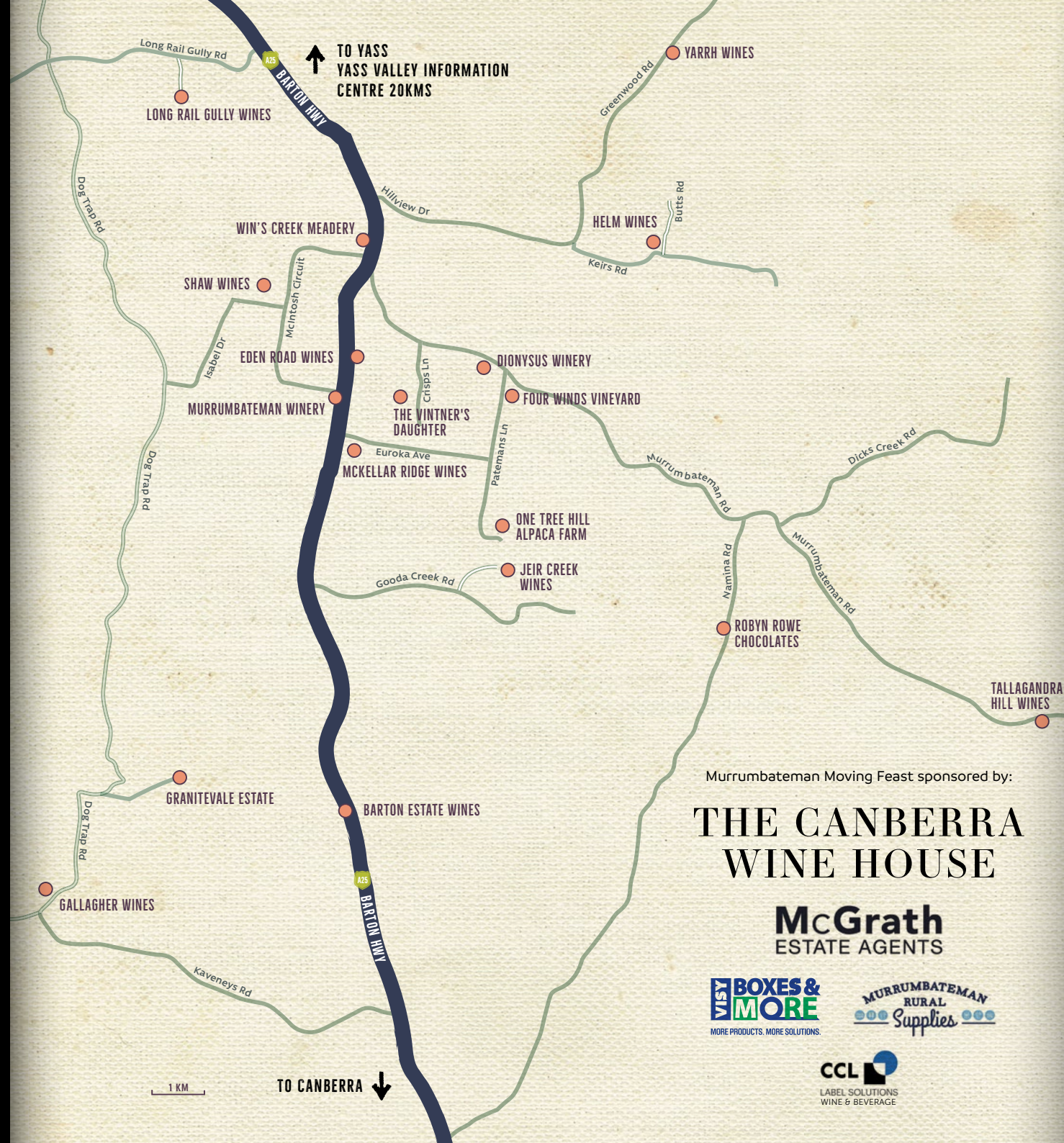
Over two days 18 participating wineries and specialty producers in and around Murrumbateman invite visitors to sample their produce and enjoy a savoury or sweet dish perfectly matched to their selected wines.

Designated drivers

The Makers 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 soft drink, tea or coffee in place of wine.

Make the most of the Moving Feast and win!

For your chance to win a prize pack filled with a selection of local wine, be sure to get your "Murrumbateman Moving Feast Passport" when you begin your feast trail and have it stamped at participating venues.



Murrumbateman Moving Feast sponsored by:

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**MAKERS OF
MURRUMBATEMAN**

MEET THE MAKERS



MURRUMBATEMAN
Moving Feast

Saturday 5 – Sunday 6 October

MAKERSOFMURRUMBATEMAN.ORG.AU





To find out more about your Moving Feast hosts, their menus and wines, please visit makersofmurrumbateman.org.au or contact Yass Visitor Information Centre on 02 6226 2557 or toll free 1300 886 014.

SAVOURY DISHES ARE ENTRÉE SIZE, SERVINGS ARE \$25. 🍷 DESSERT SERVINGS ARE \$20. ALL MEALS INCLUDE A COMPLIMENTARY GLASS OF WINE (AND KEEP YOUR RIEDEL WINE GLASS VALUED AT \$20).

BARTON ESTATE • 0412 229 348
Mexican pulled pork mole: pork cooked slow in a rich sauce of tomato, dark chocolate, a hint of chilli and served with red beans, rice, avocado salsa, tortilla chips and lime wedges. Matched with blue Rosé, Sparkling Malbec or Petit Verdot. Vegetarian option: middle eastern chickpea stew served with couscous, yoghurt and pita bread. 🍷 Warm lemon buttermilk cake served with Riesling syrup and double cream, matched with the 2008 cellar release late picked “Elva” Riesling.

DIONYSUS WINERY • 0411 730 724
Duo of bao: confit pork belly bao with shantung dressed slaw and Thai satay chicken bao with pickled cucumber, chilli and Kewpie mayonnaise matched with Riesling (V and GF available). 🍷 Rich chocolate mousse made with orange Lindt chocolate served with whipped cream and shaved chocolate matched with Cabernet Sauvignon.

EDEN ROAD • 6226 8800
Spring cassoulet: pork belly, Toulouse sausage, duck confit, white beans, herbed breadcrumbs. Vegetarian option: French bean cassoulet. 🍷 Chocolate ganache tart, Frangelico poached mandarins and sour cream.

FOUR WINDS VINEYARD • 6227 0189
Gourmet wood fired pizzas straight from the oven. Choose from chorizo and white onion or tomato and basil pesto matched with one of our delicious wines. 🍷 Brandy cheesecake: arguably the best cheesecake you will try, matched with one of our wines.

GALLAGHER WINES • 6227 0555
Smoked salmon and creamy Gallagher labneh served on a trio of potato röstis with a zesty dill and citrus drizzle. Served with the Gallagher Riesling. 🍷 Chocolate indulgence platter for one: selection of handcrafted bite sized heavenly chocolate delights. This platter had been purposely created to match with the Gallagher Sparkling Shiraz.

GRANITEVALE ESTATE • 0419 547 850 / 0428 622 687
Bourbon glazed beef ribs: beef ribs slow cooked in a delightful bourbon based sauce. Ribs will be accompanied by a crunchy side salad. Recommended wine 2016 Shiraz. 🍷 Individual banoffee pavlova: a decadent mix of cream, slivered almonds, banana, crushed chocolate covered honeycomb and drizzled with caramel sauce and chocolate fudge sauce. Matched with Pink Ice Sangiovese/Sauvignon Blanc.

HELM WINES • 6227 5953
Barbecued bratwurst from Griffith Butchery, sauerkraut, mustard and relish. Matched with a glass of Cabernet Sauvignon or Riesling. 🍷 Honeyed ricotta and pear cheesecake with salted caramel and crushed pistachios. Matched with Half Dry Riesling.

JEIR CREEK WINES • 6227 5999
Roast duck with special sauce and savoury rice, matched with museum wines of the customer's choice. 🍷 Fruit tartlets matched with the Botrytis Semillon Sauvignon Blanc, or a chocolate dessert, matched with our amazing Muscat.

LONG RAIL GULLY • 0412 781 044
Fillet of beef with chats: whole fillet marinated for 24 hours in Long Rail Gully Shiraz, thyme and garlic slow cooked in our Yoder smoker, served with roasted chat potatoes and Long Rail Gully Shiraz jus. Matched with Long Rail Gully Shiraz. 🍷 Sticky date pudding: individual sticky date puddings with caramel sauce served with ice cream. Matched with our SSC dessert wine.

MCKELLAR RIDGE WINES • 0407 482 707
Beef bourguignon pie: tender beef pieces cooked with our red wine, crisp pastry crust and served with a seasonal salad. Matched with our Shiraz Viognier. Vegetarian option: roast vegetable and feta frittata. 🍷 Pear and almond tart: baked pears, almond frangipane, delicate almond pastry served with double cream and strawberry coulis. Matched with our Merlot Rosé.

MURRUMBATEMAN WINERY • 0432 826 454
Scallops and apple gastrique: sweet, tender, pan seared scallops, drizzled with delicious apple cider syrup, combined with earthy potatoes, beets and other vegetables. Matched with Murrumbateman Winery 2019 Pinot Gris. 🍷 Gluten-free Persian orange and almond cake: delicate, moist, fragrant cake drizzled with orange blossom syrup and served with citrus mascarpone cream. Matched with Murrumbateman Winery 2019 Kay's semi sweet Riesling (V and GF available).

ONE TREE HILL ALPACA FARM • 0403 991 612
Alpaca charcuterie: selection of cured and smoked alpaca meats, served with cheese, olives, pickles, relish, fresh bread, crackers and grissini. Matched with BentSpoke Barley Griffin Pale Ale.

ROBYN ROWE CHOCOLATES • 6227 0550
🍷 Choose from one of the following: individual chocolate chiffon tarts **OR** date and chocolate meringue gateau **OR** Marlenka layered chocolate dessert **OR** ruby chocolate velvet dessert **OR** layered chocolate mousse **OR** creative chocolate cheesecake.
All desserts made using Callebaut couverture chocolate and served with a selection of homemade ice creams. All desserts served with a hot chocolate drink.

SHAW WINES • 6227 5827
Classic French chicken fricassee with dauphinoise potatoes and roasted heirloom carrots (GF) matched with Shaw Wines 2019 Rosé. 🍷 Torched orange and chocolate tart, blood orange gel, citrus meringue matched with Shaw Wines 2017 Botrytis Semillon.

TALLAGANDRA HILL • 6236 8694 / 0434 041 915
Bella's slow cooked lamb shoulder with native pepper berry, pearl couscous, coriander (GF, DF). Vegetarian option: seared halloumi, braised chickpea and pearl couscous tagine. Both matched with 2017 Gundaroo Cabbie Cabernet Sauvignon. 🍷 Spanish doughnuts with salted caramel sauce and double cream. Matched with 2017 Eva Rosé Cabernet Franc.

THE VINTNERS DAUGHTER • 0408 207 331
Beef and caramelised onion burgers on charcoal bun with tomato, cheese and bacon. Matched with our 2016 Syrah. 🍷 Sacher torte (Austrian chocolate cake) with berry coulis. Matched with our 2017 Merlot. Prepared by Chef at Home (V and GF available).

WIN'S CREEK MEADERY • 0413 378 315
Chilli lime steak fajitas: marinated strips of local grass fed beef, seared capsicums, salsa fresca, avocado, and fresh baked tortilla. Vegetarian option: portobello mushrooms and halloumi fajitas. Pair with our Keely Magic Mead or Honey and Basil Beer. 🍷 Churros and strawberries with choice of burnt honey butterscotch or dark chocolate Cointreau dipping sauce. Pair with our Pinto Rose Boysenberry Mead.

YARRH WINES • 6227 1474
Pan roasted kangaroo fillet with red wine and blueberry sauce and wilted greens, matched with 2018 Yarrh Sangiovese. Vegetarian option: potato, ricotta and spinach roulade. 🍷 Lemongrass, ginger and lime leaf chocolate tart matched with 2018 Yarrh Late Harvest.