



A roving degustation

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

Over two days 13 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.



HOSTED BY

MAKERS OF MURRUMBATEMAN

MEET THE MAKERS

MURRUMBATEMAN

Moving Feast

Saturday 30th September
Sunday 1st October

Major Sponsor:

MURRUMBATEMAN
RURAL
Supplies



SAVOURY DISHES ARE ENTRÉE SIZE, SERVINGS ARE \$30.

DESSERT SERVINGS ARE \$20.

All meals include a complimentary glass of wine
(and keep your Riedel wine glass valued at \$20).

VINEYARD 1207 • 0417 592 940

Grazing platter to share: includes cured meats, a variety of cheeses, fresh fruit, and our original Shiraz or Chardonnay paste (*Gluten Free and Vegetarian available*). Served with your choice of wine.

 Eton Mess: A delightful mix of Berries, Meringue and Cream. (*Gluten Free*) Served with our Rosé.


BARTON ESTATE • 0412 229 348

Aromatic Moroccan lamb and lentils- slow cooked, garnished with coriander and toasted pistachios, and served on couscous, and warm pita bread.
Vegetarian option: Middle Eastern style Chickpea stew served with couscous and warm pita bread.
Matched with Blue Rosé , or Petit Verdot

 Dark chocolate mousse paired with 2017 Sparkling Glen Malbec

DIONYSUS WINERY • 0411 730 724

Confit duck tart with spiced Pinot Noir beetroot chutney matched with Pinot Noir.

 Dark chocolate salted caramel ganache tart served with thickened cream matched with Cabernet Sauvignon.

FOUR WINDS • 02 6227 0189

Specialty woodfire pizza: “Potato & Gorgonzola” or “Salami & Black Olives” paired with a glass of wine.

 Brandy Cheesecake paired with a glass of wine.

GALLAGHER WINES • 0412 699 830

Caraway fried chicken tenders served over zesty slaw, with a side of creamy mustard dipping sauce. Pairs perfectly with the Gallagher Riesling.
Vegan and Gluten Free options are also available.

 Sticky date pudding topped with butterscotch sauce and, Madam TwoCan’s Gold Medal winning, creamy vanilla Labneh. Pair with the Gallagher Duet.

GRANITEVALE ESTATE • 0419 547 850 / 0428 622 687

Slow cooked marinated beef ribs served on a bed of couscous.

 Individual banoffee pavlova.

Both menu items will be served with a glass of wine.


JIER CREEK WINERY • 02 6227 5999

“Signature Dish” featuring savory delights like Cocktail Samosa and Dhaba-style Goat Curry, complemented by Papadum and an array of dipping sauces.


 Gulab Jamun with Vanilla Ice Cream, accompanied by Muscat NV, Moscato 2022, Shiraz, or Sauvignon Blanc.

MCKELLAR RIDGE WINES • 0409 780 861 / 0407 482 707

Beef Bourguignon Pies made with our Estate Shiraz, served with a salad and tomato relish. Served with a glass of Shiraz. *Vegetarian and Gluten free roasted vegetable frittata available.*


 Lemon curd tart, served with rich double cream and berry coulis. Paired with our Sauvignon Blanc.

MURRUMBATEMAN CHOCOLATE CO • 0417 065 209

 Choose from our signature chocolate tasting board or dessert tasting board, accompanied with your choice of drink from our cafe range.


MURRUMBATEMAN WINERY • 0432 826 454

Seared scallops with pomegranate and citrus served with spicy couscous. Paired with 2022 Mollie’s Sauvignon Blanc. Can’t eat shellfish? We can make adjustments to this dish.

 Fudgy Mascarpone-Swirled Brownies with Salty Carmel Popcorn and ice cream flavoured with our fortified White Starboard. Paired with our rich fortified White Starboard.


TALLAGANDRA HILL • 0434 041 915

Pulled Lamb Taco with Mole Poblano sauce.
Vegetarian: Pulled Jackfruit Taco with Mole Poblano sauce. (*Gluten Free option available*). Both matched with our 2022, Great Ron Shiraz Viognier.

 Moist orange and almond cake with native lemon myrtle syrup, and double cream. Matched with our 2023 Diplomat Viognier.

WINS CREEK MEADERY • 0413 378 315

Chilli lime steak fajitas: marinated strips of local grass fed beef, seared capsicums, salsa fresca, avocado, and tortillas. Vegetarian option: portobello mushroom and halloumi fajitas. Match with Keely Magic Mead or our new Forager Lager Craft Beer.

 Mexican Tiramisu: horchata-infused custard, layered with espresso and Kahlua soaked ladyfinger biscuits, mascarpone, and spiced whipped cream. Match with our Brood Cherry Mead or Nectaphilia Craft Beer.

YARRH WINES • 02 6227 1474

Yarrh BBQ plate – slow smoked beef brisket sandwich, housemade BBQ beans and an Asian style slaw served with Shiraz. Grilled mushroom sandwich for vegetarians. (*Gluten Free available*).

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.

MEET THE MAKERS