



### 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 11 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

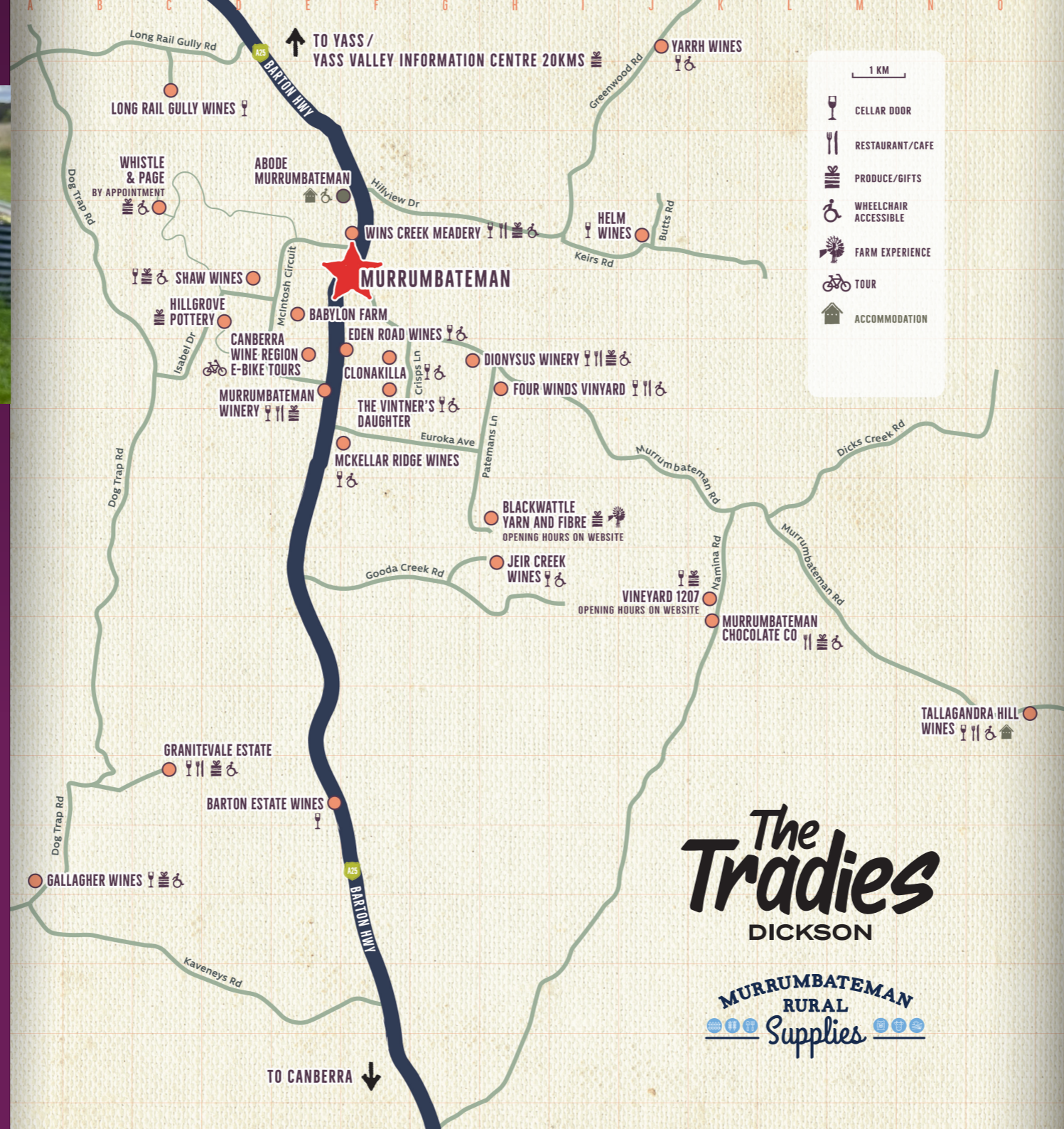
The Makers of Murrumbateman are committed to a safe environment and encourage responsible service of alcohol. As part of the Feast all dishes can be accompanied by a soft drink, tea or coffee in place of wine.

### 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 register your details at participating venues.

To find out more about your Moving Feast hosts, their menus and wines, please visit [makersofmurrumbateman.org.au](http://makersofmurrumbateman.org.au) or scan the QR code below.

**MAKERS OF MURRUMBATEMAN**



**The Tradies**  
DICKSON

MURRUMBATEMAN  
RURAL  
Supplies

THE TRADIES  
**MAKERS OF MURRUMBATEMAN**

MEET THE MAKERS

THE TRADIES  
MURRUMBATEMAN  
**Moving Feast**

Saturday 5<sup>th</sup> October  
Sunday 6<sup>th</sup> October



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

**🍷 DESSERT SERVINGS ARE \$25.**

**ALL MEALS INCLUDE A COMPLIMENTARY GLASS OF WINE.**

#### **BARTON ESTATE • 0412 229 348**

Persian style lamb slow cooked in spices and molasses, garnished with mint and pomegranate seeds and served with beetroot hummus, yoghurt and flat bread. Vegetarian option: Persian style lentil stew. Both paired with 2017 Petit Verdot.

🍷 Raspberry Dark Chocolate Mousse served with raspberries and whipped cream matched with Sparkling “Glen” Malbec.

#### **DIONYSUS WINERY • 0411 730 724**

Duck Tart with Beetroot & Pinot Relish, Walnuts and Fetta matched with Pinot Noir (*gluten free and vegetarian available*).

🍷 Woo Chocolates Lamington Chocolate Tart with Raspberry Pate de Fruit, Coconut Ganache and Milk Chocolate Ganache matched with Shiraz.

#### **GALLAGHER WINES • 0412 699 830**

Traditional Turkish lamb Iskender served with pilav rice. Paired with 2019 Gallagher Merlot. Vegetarian version also available.

🍷 Glazed whole orange cake served with award winning whipped vanilla Labneh. Paired with Gallagher Sparkling Duet.

#### **GRANITEVALE ESTATE • 0419 547 850 / 0428 622 687**

Crispy Asian Pork Belly. Pork Belly marinated in a delicious Asian themed sauce of soy sauce, star anise, cinnamon, sesame oil, garlic and ginger. Served on a bed of steamed rice.

🍷 Individual banoffee pavlova. Enjoy a delicious meringue base topped with cream, banana, slivered almonds, caramel and chocolate sauce and chocolate flakes.

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

#### **MCKELLAR RIDGE WINES • 0409 780 861 / 0407 482 707**

Beef Bourguignon Pies made with our Estate Shiraz served with tomato relish. Paired with a glass of new release Shiraz.

🍷 Tahitian lime polenta cake (*gluten free*) served with rich cream and a glass of Sauvignon Blanc.

#### **MURRUMBATAMAN CHOCOLATE CO • 0417 065 209**

🍷 Choice of signature chocolate tasting experience or dessert tasting board, served with your choice of coffee, hot chocolate, iced chocolate or old fashioned ice-cream soda.

#### **MURRUMBATAMAN WINERY • 0432 826 454**

Portobello mushroom stuffed with duck, cranberry, and wild rice. Served on a bed of greens, and garnished with crunchy sweet potato. Pairs perfectly with our Pinot Noir. Vegetarian option available on request.

🍷 Mum's Slow Baked Mango & Passionfruit Cheesecake with burnt Honey nappage. Served with homemade salted caramel popcorn. Pairs *pawfectly* with our RSPCA supporting Mollie's Sauvignon Blanc.

#### **TALLAGANDRA WINERY • 0434 041 915**

Mary's homemade Beef and Guinness Stew with creamy mash, (*vegetarian option available*) matched with our 2022 Good Soldier Shiraz Cabernet.

🍷 Homemade citrus cheesecake, matched with our 2023 Prodigal Daughter Vermentino (*gluten free option available*).

#### **VINEYARD 1207 • 0417 592 940**

1207's 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.

#### **WINS CREEK MEADERY • 0413 378 315**

Lamb Souvlaki marinated skewers of Box Gum Grazing lamb infused with zesty lemon, garlic, and oregano. Served with Greek Salad, tzatziki, and pita bread (vegan and vegetarian options). Matched with our Keely Magic Mead or Forager Lager Craft Beer.

🍷 Greek Revani, coconut semolina cake drenched with wild flower and thyme honey syrup, topped with pistachios and raspberries. Matched with our Pinto Rose Boysenberry Mead.

#### **YARRH WINES • 02 6227 1474**

Cassoulet (*gluten free*) – slow cooked confit duck, Toulouse sausage and haricot beans served with green bean salad and a glass of Shiraz. Vegetarian option: Timbale of eggplant, parmesan and tomato (*gluten free*).



**MEET THE MAKERS**

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