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TO CANBERRA ▼

Feast on our Region
- one plate at a time -

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MURRUMBATEMAN

Moving Feast

Showcasing Murrumbateman's finest
wine, food, produce & views.

An exploration of the region and senses
by roving degustation



3rd & 4th October

Barton Estate Wines 0412 229 348

○ Persian-style slow-cooked lamb with beetroot hummus, salad and warm pita. Vegetarian option: Persian lentil stew. Pairing: 2026 Blue Rose or 2017 Petit Verdot.

🍰 Individual chocolate mousse made with Lindt “Raspberry Intense” dark chocolate, topped with whipped cream and fresh berries. Pairing: 2018 Sparkling “Glen” Malbec

Blackwattle Alpaca Farm 0403 991 612

○ A relaxed brunch-style grazing experience with buttery croissants, crispy bacon, savoury chipolata sausages, scrambled eggs, sautéed mushrooms and fresh seasonal fruit. Pairing: Sparkling Mimosa

Dionysus Winery + Woo Chocolates 0411 730 724

○ Duck san choy bow with two lettuce cups filled with a delicious mix of duck, aromatic spices, fresh herbs and a delicate crunch. Pairing: Gamay

🍰 Baked raspberry tart with silky custard and berries, topped with whipped cream and fresh raspberries. Pairing: Riesling

Gallagher Wines 0401 922 710

○ Caraway-crusted fried chicken served over house slaw with mustard dipping sauce. Vegetarian option: zucchini patties with dill and yoghurt dipping sauce. Pairing: 2026 Riesling

🍰 Individual citrus trifle featuring orange cake, vanilla labneh and fresh fruit, topped with wine-infused fruit nectar. Pairing: NV Sparkling Duet

Granitevale Estate 0419 547 850

○ Slow-cooked lamb shank korma in a rich, aromatic sauce infused with traditional spices, served on a bed of steamed rice. Pairing: Wine of choice

🍰 Individual banoffee pavlova, whipped cream, banana, slivered almonds, caramel and chocolate sauce, finished with chocolate flakes. Pairing: Wine of choice.

McKellar Ridge Wines 0407 482 707

○ Our signature beef bourguignon pie, made with our Estate Shiraz and served with tomato relish and salad. Vegetarian and gluten free options: roasted vegetable frittata. Pairing: McKellar Ridge Shiraz

🍰 Lemon curd tart with bright citrus notes, served with double cream and berry coulis. Pairing: Reserve 2023 Chardonnay

THE Menu



**Savoury Entree
Sized Dishes \$30**



**Dessert Servings
\$25**

*All meals served a complimentary
glass of wine or other beverage*

Murrumbateman Winery 0432 826 454

○ Sweet, tender pan seared scallops enlivened with Indian spices and wilted spinach sauce served with Naan bread
Dietary note: Shellfish alternative available on request.
Gluten free and vegetarian options. Pairing: 2022 Pinot Noir

🍰 Baked Dulce de Leche Cheesecake, served with homemade sweet-salty clusters of toffee popcorn. Pairing: 2025 Kays Off Dry Riesling.

Murrumbateman Chocolate Co. 0417 065 209

🍰 A nostalgic selection of limited-edition cakes, served with your choice of old-fashioned ice-cream soda or iced chocolate.

Shaw Estate 02 6227 5827

○ Tigella filled with slow-roasted shredded beef short rib, salsa verde, yoghurt, shaved fennel and fresh mint.
Vegetarian options: Tigella filled with roasted capsicum, salsa verde, yoghurt, shaved fennel and fresh mint. Pairing: 2024 Shiraz

🍰 Light golden bombolini filled with your choice of chocolate hazelnut custard or lemon curd. Pairing: 2023 Botrytis Semillon

The Vintner’s Daughter 0408 207 331

○ Gourmet woodfired pizzas created in partnership with Pop Up Pizza, featuring seasonal toppings matched to wine styles:

- Beef, mushroom, caramelised onion & smoked cheese paired with: Sangiovese
- Chilli prawn, garlic béchamel & crispy leek paired with: Semi-sweet Riesling
- Prosciutto, confit garlic, rocket, parmesan & fig paired with Merlot

🍰 Pistachio, fresh strawberry and crème fraîche combination offering a balance of nutty richness, sweetness and creaminess. Pairing: Semi-sweet Riesling

Win’s Creek Meadery & Brewing Co. 0413 378 315

○ Shredded Brisket Tacos, slow-cooked seasoned beef, Pico de Gallo, sour cream in tortilla wraps. GF, Vegan options. Paired with our Mango and Passionfruit Mead or Forager Lager.

🍰 Mexican Tiramisu: Horchata-infused custard, layered with espresso and Kahlúa, soaked ladyfingers, mascarpone, and spiced whipped cream. Pairing: Brood Cherry Mead or Nectaphilia Craft Beer

Yarrh Wines 02 6227 1474

○ Handcrafted casarecce pasta tossed with slow-cooked pork and fennel ragù, combining tender meat and aromatic fennel in a rich, savoury sauce inspired by authentic Italian tradition. Pairing: Wine of choice

🍰 Crisp cannoli shells filled with sweet ricotta cream and finished with crunchy pistachios. Pairing: Wine of choice

Vineyard 1207 0417 592 940

○ Signature grazing platter designed for sharing, featuring cured meats, premium cheeses, fresh seasonal fruit, and house-made Shiraz or Chardonnay paste. A balanced and indulgent tasting experience. Gluten-free and vegetarian options available. Pairing: Wine of choice

🍰 Salted dark chocolate tart with a rich, velvety filling and crème fraîche for balance and elegance. Pairing: Maxie’s Gold Fortified Shiraz

Other Activities*

THIS WEEKEND

Four Winds Vineyard 02 6227 0189

9 Patemans Ln, Murrumbateman
Enjoy live music and Frosé all weekend!

Madam TwoCan Artisan Cheese 0424 612 942

2770 Dog Trap Rd, Murrumbateman
Market stall located at Gallagher Wines with cheese tastings all weekend!

Metal, Wood and Things 0400 201 067

315 Patemans Ln, Murrumbateman (visiting for the feast)
Market stall of handmade gifts and goodies!

**Please note: these vendors are not offering the moving feast menu.*