

# MATAMATA CLUB INC

## 2019 Summer Wine Pairing Menu – \$45\*

*Your choice of one entrée, main and dessert...*

*We'll provide the wine!*

Wednesday  
20<sup>th</sup> March  
from  
5.30pm  
Bookings  
essential

### ENTRÉE

#### Kopiko Bay Merlot

##### Surf'n'Turf

Beef fillet pieces, tempura prawns, Yorkshire pudding with a red wine reduction

#### Villa Maria Rose

##### Smoked Salmon Lettuce Cups

Home smoked salmon in cos lettuce with horseradish cream and celery shavings

#### Ruffino Prosecco

##### Pork and Apple

Pulled pork, crispy crackle, kumara, gourmet potato, roast apple slice and maple gravy

### MAIN

#### Angus Cabernet Sauvignon

##### Beef Eye Fillet

With potato rosti, with roast portobello mushroom, baby spinach, candied walnuts, blue cheese and a port wine jus, served rare, medium rare or medium

#### Kopiko Bay Sauvignon

##### Maple Smoked Salmon

With kumara rosti, baby carrots, bok choy and maple soy sauce

#### Huntaway Pinot Noir

##### Tuscan Herb Marinated Lamb Loin

With roast potato, kumara, courgette, baby carrots and mint gravy, served medium rare

#### Huntaway Chardonnay

##### Stuffed Chicken Breast

Wrapped in bacon and stuffed with brie cheese and cranberry sauce. Served with potato rosti, baby carrots, baby spinach and topped with plum sauce

#### The Ned Pinot Gris

##### Vege Stack

Kumara rosti, marinated peppers, bok choy, baby carrots, roasted portobello mushroom and pesto hollandaise

## DESSERT

### **Peter Yealands Pinot Gris**

Homemade Chocolate Chip Ice Cream Sandwich

With chocolate drizzle

### **Kopiko Bay Pinot Gris**

Spanish Churros

With warm chocolate sauce and berry compote

## TEA/COFFEE \$3.50

Flat White

Cappuccino

Latte

Mochaccino

Espresso

Long Black

Americano

Hot Chocolate

Tea

Specialty coffee \$9

*\*Terms and Conditions Apply. One complimentary 100ml glass of wine with each course*