

Summit Estate

Harvest Dinner Saturday April 13th



- ~ Commences at 4 pm in the Vineyard
- ~ Weather prediction Sunshine high of 25C low of 11C
- ~ Sunset 5:36 pm
- ~ Barrel tasting in the Vineyard.
- ~ Open Air Campfire (Weather permitting)
- ~ Food Claudia Sibley "Sibley Delicious"
- ~ Event Decor by Peta Murphy Warwick Weddings & Events
- ~ Cost \$130 Alto Members
- ~ Non Members \$150 each.
- ~ Bookings and payment Cellar Door 46832011 final bookings by Friday 29th of March please.

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Menu



- ~ Sparkling Red (Mourvèdre/Petit Verdot) or Sparkling Marsanne with a Cod brandade and or Mushroom Pate with a Zest Bakery Baguette.
- ~ 2017 Summit Estate Fiano/Museum 2005 Cabernet Sauvignon accompanies platters of Crispy Skin Roast Pork Belly and Roasted Free Range Chicken with locally grown grilled and marinated mushrooms with Lyra vinegar and herbs.
- ~ Accompanied by a Buckwheat salad with locally sourced Autumn vegetables. Caramelised roasted grapes and a Muscat Grape reduction.
- ~ Sparkling Muscat accompanies Choux pastry with Dark Chocolate filled with Stanthorpe grown Strawberry Cream. Petit four Tartlets with a curd of “Sibley Delicious” homegrown Rhubarb.

