



## **Wilson Wines by the Sea**

**5 course Degustation Dinner - Hosted by Sammys on the Marina**

**Date: Thursday, 6<sup>th</sup> June 2019**

**Time: 6:00pm for 6:30pm Sit down**

**Cost: \$120 per head**

**To book call 83768211/0431756759 Or email at [functions@sammys.net.au](mailto:functions@sammys.net.au)**

**Bubbles on Arrival**

### **Course 1**

Coffin Bay Oysters – Florentine Oysters & Natural oysters

*(Wilson Watervale Riesling)*

### **Course 2**

King George whiting with Bacon, Spinach inside filo pastry with garlic cream sauce, warm Pearl Couscous Mediterranean Vegetables with reduced Balsamic

*(Wilson Polish Hill River Riesling)*

### **Course 3**

Spiced Buttermilk Barramundi with Lentils & Pappadum

*(Wilson 'DJW' Riesling)*

### **Course 4**

Angus Scotch Fillet with confit Garlic Potato, Baby Beetroot, Baby Carrots, Broccolini, Mushroom with Red wine jus

*(Wilson Pepperstone Shiraz/Wilson Stonecraft Cabernet)*

### **Course 5**

Cheese Platter- Selection of three local Cheese with Crackers, Fruit & Nuts

*(Wilson Hand plunge Shiraz).*