



Welcomes Hentley Farm

Hosted by Founder Keith Hentschke

6 Course Degustation Dinner with 8 varieties of wine

Date: Friday, 9th August 2019

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

Cost: \$139 per head

To book call 83768211 or 0431 756 759
or email at functions@sammys.net.au

Welcome

On arrival

Hentley Farm Blanc de Noir Vintage Sparkling

Coffin Bay Oysters - Rockefeller Oysters & Natural Oysters

Paired with Hentley Farm Eden Valley Riesling

South Australian Lobster bisque with crispy pide bread

Paired with Hentley Farm 'Poppy' White Field Blend

Pork Belly served with apple sauce, pea,
sweet potatoes and asparagus

Paired with Hentley Farm 'Stray Mongrel' GSZ

Duck breast in an orange and fennel sauce with crushed baby
potatoes and broccolini

Paired with Hentley Farm 'Old Legend' Grenache

Braised Beef cheek with baby carrot, baby beet and green beans
parcel with a red wine jus

*Paired with Hentley Farm 'The Beauty' Shiraz
and 'The Beast' Shiraz*

Crème Brulee with a chocolate short bread

Paired with a dessert wine



Hentley Farm

Barossa Valley
Wines