



# **Gemtree**

## **WINE DINNER**

**Thursday 6th May 2021**

**Organic, Biodynamic and Low Preservative Wines of McLaren Vale**

**Your Hosts Mike & Melissa Brown**

**South Australian grilled scallops with prosciutto and romesco sauce.  
Paired with Gemtree 'April's Dance' Sparkling**

**SA Moreton Bay Bugs served with courgette risotto  
and white wine lemon butter  
Paired with Gemtree 'Moonstone' Savagnin**

**Blue Fin Tuna in a cheesy fillo ring with wasabi aioli  
Paired with Gemtree 'Luna de Fresa' Rose**

**Duck leg fillet, double smoked with crispy bacon and  
a thyme and sage sticky glaze  
Paired with Gemtree Small Batch Grenache (Amphora)  
and Gemtree Small Batch Grenache (Oak)**

**Grain Fed Eye fillet slow braised in shiraz and master  
stock served with roasted maple baby carrots  
Paired with Gemtree 'Uncut' Shiraz**

**Chocolate marquise- layered chocolate mousse with  
spiced rum-soaked sponge, honey chocolate glaze  
and served with fresh berries and hazelnut lace  
Paired with Gemtree 'Ernest Allan' Shiraz**