



STEER DINING ROOM

PRESENTS

TORBRECK & WAGYU WINE DINNER





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DINING ROOM

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TORBRECK

BAROSSA VALLEY

Amuse Bouche;

Scallop tartlet, grapefruit ponzu, Yarra Valley Rainbow Trout roe
2022 Torbreck 'Woodcutter's' Semillon

Spanner crab, tomato gazpacho, avocado, puffed wild rice
2022 Torbreck 'The Steading Blanc' Roussanne, Marsanne, Viognier

Mayura Station Full-blood Wagyu rump cap, pomme puree, confit shallot, Bordelaise sauce
2021 Torbreck 'The Struie' Shiraz

'Beef Wellington'

Stone Axe Full-blood Wagyu tenderloin, kombu, carrot, asparagus, red wine jus
2015 Torbreck 'RunRig' Shiraz, Viognier

Quicke's Extra Mature Cheddar, blackberry, Shiraz compote, toasted brioche, lavosh
2015 Torbreck 'Highland Fling' Fortified

Petit four

Date: Thursday 16 November 2023

Time: 7pm

Tickets: \$380 per guest

Seats are limited and can be reserved via:

Website: www.steerdiningroom.com.au

Email: harold@steerdiningroom.com.au

Phone: 03 9827 1891

*Full-prepayment is required for each booking

*Please advise of any dietary requirements upon making reservation