



Dinner Under the Stars

A food and wine experience not to be missed. Indulge in our hand crafted single vineyard wines, all sourced from our sustainably managed dry grown vineyard, matched with a range of exciting dishes created by acclaimed local chef Jason Costanzo. Celebrate with us the joy of Spring in the Granite Belt, with a sumptuous dinner featuring ingredients from a variety of local small scale producers. A truly unique dining experience with guests seated at long tables in the grounds of our stylish 1920s Queenslander cellar door building, all framed by the spectacular Granite Belt night sky!

Places are limited, so please book early to avoid disappointment.

Date: 10 November 2018

Time: 6 pm

Price: \$150 per person (inclusive of all food, wines and door-to-door transport*)

Bookings are essential. Reserve your place online [here](#).

For further information phone Tim & Michelle Coelli on 07 46841282 or email info@twistedgum.com.au.

Twisted Gum Wines, 2253 Eukey Rd, Ballandean, www.twistedgum.com.au

* Transport is available from accommodation places in Stanthorpe and Ballandean and points in between.





Example menu only –
final menu TBA

DINNER UNDER THE STARS

Menu

Canapés

Hervey Bay Scallops, Cauliflower Purée, Local Green Apple Reduction.

Wine: 2017 Verdelho/Semillon

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Calamari & Chorizo Paella, Saffron, Paprika, Fresh Lemon.

Wine: 2017 Chardonnay

Entree

Handmade Quail Ravioli, Thyme, Parmigiano Slithers

Wine: 2016 Shiraz

Main Course

Slow Roasted *Mallow* Lamb, Seasonal Greens, Sweet Potato Chive & Local Kalamata Olive Mash

Wine: 2016 Cabernet Sauvignon

Dessert

Dark Chocolate Flourless Mud Cake, *Bramble Patch* Raspberry Coulis, Homemade Vanilla Bean Ice Cream.

Wine: 2017 Pink Moscato