

Team: Etch by Steven Edwards

Chef: George Boarer

Sommelier: Sam Weatherill

Course 1: Second

Red Mullet - Celeriac

Pan roasted South Coast red mullet with a mullet sauce, celeriac noodles and lovage oil. Served with a side snack of a red mullet ceviche tart with celeriac puree, fresh lovage and salted celeriac shavings.

Sanford & Benedict Chardonnay, Sandhi, Sta Rita Hills AVA, 2018

This wine is incredibly clean, fresh and mineral with a tantalising palate of soaring acidity and crystalline orchard fruit that cuts through the weight of the roasted mullet & its rich earthy, bouillabaisse style sauce.

The linear profile of the wine allows it to match the ceviche on the acidity front, whilst indigenous yeast fermentation in puncheon, with a further 10 months ageing (20% new) gives the wine texture and creaminess that complements the sweet earthy flavour of celeriac, and stands up to the richness of the mullet sauce.

Course 2: Main

Hogget - Leek

Oven roasted rump of Saddlecombe Hogget served with blackened leek, leek powder, a white leek & California raisin puree, buttermilk fried Sweetbread & a hogget and anchovy sauce.

Dead Fred Cabernet Sauvignon, Matthiasson, Coombsville AVA, 2014

This is a new expression of Napa Cabernet, with a lot more freshness and finesse than many other examples seen in the Napa Valley. The morning fog and volcanic soils help keep temperatures low and thus the alcohol at a moderate level, and the acidity vibrant, making this a highly suitable wine for food pairing. The daytime summer temperature can be 10 degrees cooler than other areas in Napa.

The wine has grip and structure, which are broken down by the proteins in the Hogget, as well as a fabulous array of dark fruits, graphite and cedar wood which work beautifully with the gamey touch of the hogget meat. The Napa sunshine and heat has given a level of ripeness to the fruit that alongside that classic cabernet bell pepper note, works great with the creamy sweet spice that the leeks bring into the dish, as well as the sweetness from the California raisins.

Course 3: Dessert

illanka 63 - coriander (cilantro)

illanka 63 chocolate fondant with coriander cress, coriander ice cream and a cocoa nib tuille.

Trousseau, Arnot Roberts, North Coast AVA, 2018

We have gone for a slight twist on the suggestion of Californian Pinot Noir and chocolate, and paired this whole cluster Trousseau with our chocolate and coriander course. The wine is fermented with native yeasts and aged 11 months in old oak.

The vivacious red fruit and spice notes of this wine echo the flavour of illanka chocolate and help cleanse the palate after the chocolate's richness. This wine hails from three different vineyards in Sonoma & Mendocino and has enough freshness to cut through the rich earthy notes of the chocolate, as well as an array of aromatics that almost season and lift the intensity of the coriander, with the whole cluster herbaceousness picking up on the punchy coriander flavour in the dish.