



A taste of here and *there*. A winemaker's dinner.  
Join acclaimed winemaker Sam Harrop for an intimate evening  
exploring four of his wines from Rioja, Spain and Pfalz, Germany,  
thoughtfully matched with a four course, regionally inspired  
menu created by Chef Shaun and the Liberty team.

WEDNESDAY 25<sup>TH</sup> FEBRUARY  
5:30pm Arrival | 6:00pm First Course  
\$165pp

#### FIRST COURSE

Wild Boar Chorizo Bomba | Mojo Picon  
Grilled Octopus Aliño  
Sourdough | Boletus Butter

#### **Bideona Cabezadas Viura 2023**

Rioja Alavesa, Spain

#### SECOND COURSE

Twice Cooked Pork Belly  
Øra King Salmon Sausage | Grapefruit Butter

#### **Kalkstein Riesling 2022**

Pfalz, Germany

#### THIRD COURSE

Duck Confit  
Red Cabbage | Parfait | Truffle | Cauliflower

#### **Grand Amateur Merchant Cabernet Franc 2022**

Pfalz, Germany

#### FOURTH COURSE

Beef Short Rib | Rare Flat Iron  
Garlic Mash | Salsa Verde  
Grilled Stem Broccoli | Pomegranate | Tonnato

#### **Bideona Laderas Tempranillo 2022**

Rioja Alavesa, Spain

#### TO FINISH

Pedro Ximénez & Raisin Truffle

*Please note that due to the nature of the event dietary requirements  
not be accommodated*

