



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

Ōra 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*