

Tuck's Ridge Winemakers Dinner

Pebbles Restaurant

Friday 22nd August 2008



Join us for an exclusive evening of fine food and wines by 'Tuck's Ridge' senior Winemaker and General Manager *Peter Bessey*.

This 'one night only' event is sure to be popular so book early to avoid disappointment.

Indulge in a sumptuous 5 course menu, incorporating local produce, prepared by 'Pebbles Restaurant'

Executive Chef *Stefan Kluger*, matched with wines selected by Peter from Tuck's Ridge Estate and Single Vineyard Ranges.

6.30pm for 7.00pm start
Canapés and Sparkling Wine on arrival
only \$97.00 per person



Canapés

*Oysters with chilli cucumber dip
Prawn skewers with mango & papaya relish
Herb & blue cheese arancini
Potato fritters with smoked salmon*

Menu

*Roulade of Moreton bay bugs on braised witlof in lobster sauce with ginger
Black Angus eye fillet with duxelles and pancetta in truffle sauce sautéed spinach rosemary potatoes
Chocolate fondant with poached cassis pear and coffee ice cream
Red hill goats blue with pear chutney and pepper bread*



TUCK'S RIDGE



PEPPERS
MOONAH LINKS RESORT
MORNINGTON PENINSULA



Pebbles
RESTAURANT

Bookings are essential
Please phone 5988 2000
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