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RYLSTONE

OLIVE PRESS BENTIVOGLIO OLIVES

Long Lunch Saturday, 14 September 2019.

Chef Mattee Zamboni, Executive Chef Jonah's Restaurant and Boutique Hotel Sydney.

On arrival Mudgee, BeerBurnbrae 548 Rylstone, De BeaurepaireBlanc de Blanc Mudgee, Gilbert'sPet Nat Rose'

Shared Antipasto - Selection of salami, pickles, bread, carasau, crab salad, king prawns, salmon remoulade Rylstone, Elephant Mtn 'Bonnie' 2019 Rose' Rylstone, Naked Lady2018 Chardonnay

Carnaroli risotto, seafood, preserved lemon Rylstone, Elephant Mtn 2019 'Missy Pinot Gris' Rylstone, De Beaurepaire'Billet Doux 'Semillion Savignon Blanc

Roasted lamb shoulder, finished on the charcoal served with garden salad and paprika potatoes Rylstone, De Beaurepaire......'Le Chevalier' Meriot, Cabernet Savignon, Petit Verdot Rylstone, Naked LadyCabernet Savignon

Extra virgin olive oil frangipane tarte, candied olives, white chocolate Mudgee, Gilberts.....Late Harvest Riesling

A big thank you to the following people without whom this day would not go on! Matteo and Rob and Jai, Debra Clear, Phil and Pete from the Globe, Prue Puskar, John Sullivan, Peter Bentivoglio, my Rylstone Staff Debbie and Booker and Renita, and the front of house for today, Allison, Kristy and Lloyd

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