

MPVA Wine Show Presentation Lunch

20 October 2016



Boatshed cheese goat curd with roasted beetroot, pickle pear and
toasted brioche

(Chef Patrice Repellin, Merricks General Wine Store)

2012 Willow Creek Vineyard Brut
2015 Montalto Estate Chardonnay
2015 Handpicked MP Collection Chardonnay

Poached quail, hazelnuts, native fruits and berries
(Chef Julian Hills, Paringa Estate)

2014 Paringa Estate Estate Pinot Noir
2015 Garagiste Merricks Pinot Noir
2016 Eldridge Estate PTG16

Duo of Gippsland Lamb, Hawke's farm Seasonal Greens, House Made
Prosciutto, Mornington Peninsula Shiraz Reduction
(Chef Shane Newell, RACV Cape Schanck)

2015 Foxeys Hangout Shiraz
2015 Merricks Estate Shiraz
2014 Trofeo Estate Shiraz



Cheese selection with labosh, stone oven raisin bread, quince paste and
fresh fruit

(Red Hill Cheese & Main Ridge Dairy)

Chardonnay & Pinot Provenance Wines available following announcement



'The MPVA supports Mornington Peninsula food producers through the MPP provenance trade mark. To search produce grown, bred or raised on the Peninsula visit mpproduce.com.au.'

The MPVA WINE Show Committee would like to thank RACV Cape Schanck staff for their exceptional & friendly support throughout the Wine Show

