

PARINGA ESTATE

LINDSAY MCCALL - OWNER/WINEMAKER

Lindsay McCall bought Paringa Estate in 1984, when it was a derelict apple orchard. Originally from a farming background, he had a hunch it might have potential for growing grapes.

Many years of hard work later, it has become one of the most awarded vineyards in Victoria, with numerous accolades, including “Australian Winery of the Year,” in James Halliday’s *Australian Wine Companion*.

SIMON TARLINGTON - HEAD CHEF

The Simon Tarlington résumé includes working at some of the top venues in London and Sydney. The list includes Marcus Wareing at the Berkerley, Pied à Terre, Restaurant Gordon Ramsey, and Quay.

He was a national finalist in the Appetite For Excellence Young Chef Awards in 2014.

Simon’s most recent triumph is the creation of the award winning fine dining restaurant, Highline, above the Railway Hotel in Windsor.

Simon’s culinary focus is fresh flavours, and seasonal, sustainable, predominantly Victorian, produce, but it is his touch of genius that makes the dishes so exciting.



The Paringa 4 Course Experience

Barramundi Cooked in Paperbark, Cabbage, Eggplant BBQ Sauce

2011 Paringa Estate Pinot Noir, Red Hill, Victoria
2015 Tenuta Selvadolce 'VBI' Vermentino, Liguria, Italy

Otway Ranges Lamb, Butternut Squash, Eucalyptus Stock

2016 Paringa Estate Shiraz, Red Hill, Victoria
2012 Bernard Baudry Chinon, Loire Valley, France

OPTIONAL COURSE - \$20

Boat Shed Black Pearl, Rosemary & Cumin Crisps, Hay Baked Pear

2018 Paringa Estate Pinot Gris, Red Hill South, Victoria - \$11
2015 FX Pichler 'Frauenweingarten' Federspiel Gruner Veltliner, Wachau, AUT - \$25

Sweet Potato Mousse, Verjuice, Gingerbread

2015 Paringa Estate Iced Viognier, Red Hill, Victoria
2017 Domane Wachau 'Terrassen' Riesling, Beerenausese, Wachau, Austria

Vineyard Fired Chocolate and Shiraz Marshmallow

Carter's Coffee Liqueur, Adelaide Hills, South Australia
Henriques & Henriques Madeira 10anos, Madeira, POR

4 Course Paringa Experience - \$90

Regional Matching - \$60
International Matching - \$90

The Paringa 6 Course Experience

Cured & Smoked Sher Wagyu Beef, Kimchi, Pickled Radish, Rye

2016 Paringa Estate Pinot Noir, Red Hill, Vic
2016 Natasha Chave 'Aleofane' Croze Hermitage, Rhone Valley, FRA

Mount Martha Mussels, Sea Urchin Custard, Watercress

2017 Paringa 'The Paringa' Chardonnay, Red Hill, Victoria
2015 Bryan MacRobert Wines 'Steen', Swartland, South Africa

Barramundi Cooked in Paperbark, Cabbage, Eggplant BBQ Sauce

2011 Paringa Estate Pinot Noir, Red Hill, Victoria
2015 Tenuta Selvadolce 'VBI' Vermentino, Liguria, Italy

Mount Macedon Duck, Local Mushrooms, Bird Feed, Parsnip

2016 Paringa Estate 'The Paringa' Pinot Noir, Red Hill, Victoria
2016 Sangreal By Farr Pinot Noir, Bannockburn, Victoria

OPTIONAL COURSE - \$20

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Vineyard Fired Chocolate and Shiraz Marshmallow

Carter's Coffee Liqueur, Adelaide Hills, South Australia
Henriques & Henriques Madeira 10anos, Madeira, POR

6 Course Paringa Experience - \$120

Regional Matching - \$80
International Matching - \$120