

# 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*.

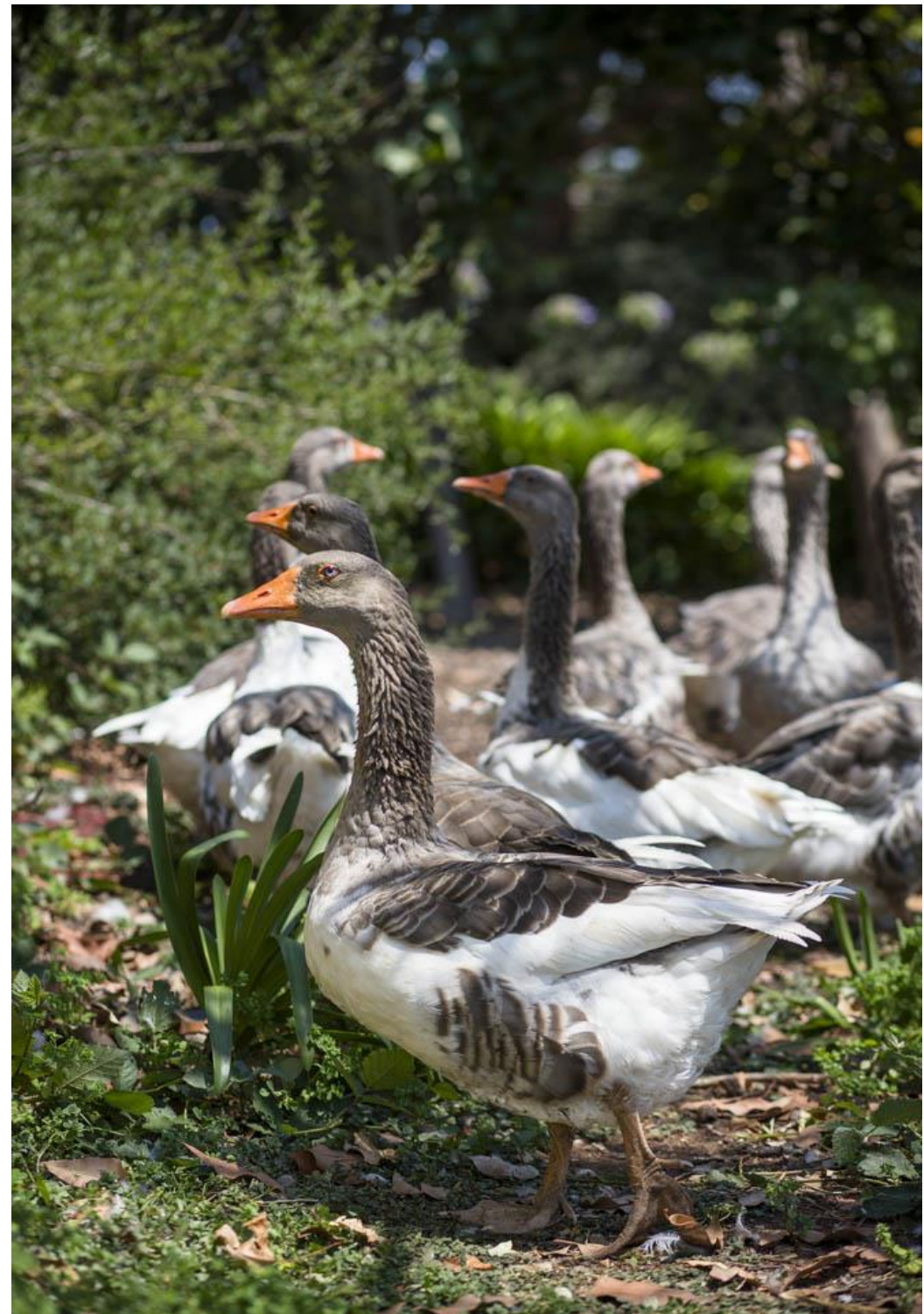
## SIMON TARLINGTON - HEAD CHEF

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 6 Course Experience

**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*

**Otway Ranges Lamb, Butternut Squash, Eucalyptus Stock**

*2016 Paringa Estate Shiraz, Red Hill, Victoria*

*2012 Bernard Baudry Chinon, Loire Valley, France*

**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**

**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*

**Meredith Sheep Yoghurt, Verjuice, Honeycomb, Plum**

*Cinq à Sept Vermouth Pinot Noir, Mornington Peninsula, Victoria*

*Byrrh Spritz, Languedoc, Roussillon, FRA*

**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*