

# 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 Experience

## Mount Martha Mussels, Sea Urchin, Watercress

2017 Paringa Estate 'The Paringa' Chardonnay, Red Hill, Vic  
2015 Astobiza 'Malkoa' Txakoli, Txakoli de Alava, SPA

## Barramundi Cooked in Paperbark, Cabbage, Eggplant BBQ Sauce

2011 Paringa Estate Pinot Noir, Red Hill, Vic  
2017 Domaine Le Roc Des Anges 'Llum' Grenache Gris, Côtes du Roussillon, FRA

## Mount Macedon Duck, Local Mushrooms, Bird Feed, Parsnip

2016 Paringa Estate 'The Paringa' Pinot Noir, Red Hill, Vic  
2015 Tenuta delle Macchie 'Guardo Il Vento' Etna Rosso, Sicily, ITA

## Meredith Sheep Yoghurt, Fennel, Honeycomb, Plum

Cinq à Sept Vermouth Pinot Noir, Mornington Peninsula, Vic  
Byrrh Spritz, Languedoc Roussillon, FRA

*4 Course Paringa Experience - \$90*

*Regional Wine Matching - \$60*

*International Wine Matching - \$90*

# A La Carte

## COURSE ONE

Cured & Smoked Sher Wagyu Beef, Pickled Radish, Rye  
Alexander Farmed Barramundi Cooked in Paperbark, Kimchi, Watercress  
Lakes Entrance Sea Urchin Custard, Golden Beetroot, Preserved Tomato Dashi  
Cockatoo Oyster Mushrooms Fried Rice, Horseradish Tofu, Baby Turnips

## COURSE TWO

Paringa Coq Au Vin, Shiitake and Lions Mane Mushrooms  
Mount Macedon Duck, Local Mushrooms Radicchio, Bird Feed, Parsnip  
Otway Ranges Lamb, Butternut Squash, Eucalyptus Stock  
Port Philip Bay Blue Eyed Cod, Cabbage Cooked in Earth, Eggplant BBQ Sauce  
Slow Roasted Celeriac, Koji, Duck Egg, Pickled Nuts, Black Garlic

## SIDES \$14

Baby Cos, Yarra Valley Dairy Fetta, Honey Mustard Dressing, Stale Bread  
Confit Kipfler Potato Salad, Apples, Capers, Salt Bush  
Broccolini, Preserved Lemon Butter, Roasted Hazelnuts

## COURSE THREE

Boatshed Black Pearl, Rosemary and Cumin Bread Crisps, Hay Baked Pear  
Salted Caramel Tart, Mandarin  
Sweet Potato Mousse, Gingerbread, Verjuice  
Lavender Scented Meredith Sheep Yoghurt, Honeycomb, Fennel, Plum

*2 Courses - \$70*

*3 Courses - \$90*