

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 Inspiration

'Surf & Turf'

2016 Quealy 'Turbul' Friulano, Balnarring, Victoria
2015 Tenuta Selvadolce 'VBI' Vermentino, Liguria, ITA

Barramundi Cooked in Paperbark, Cabbage, Eggplant BBQ Sauce

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

Macedon Duck, Broccoli, Dried Fruit, Jerusalem Artichoke

2016 Paringa 'The Paringa' Shiraz, Vic
2014 Château Clarisse Puisseguin St Emilion Vieilles Vignes, Bordeaux, FRA

ADDITIONAL COURSE - \$20

Boat Shed Cheese 'Black Pearl', Rosemary & Cumin Bread, Hay Baked Pear

2018 Paringa Estate Pinot Gris, Red Hill South, Victoria - \$11
2015 Domaine du Tunnel St. Peray Cuvee Prestige, Rhone Valley, FRA - \$25

Meredith Sheep Yoghurt, Verjuice, Honeycomb, Preserved Plum

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

4 Course Paringa Inspiration - \$90

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

A La Carte

COURSE ONE

Cured & Smoked Sher Wagyu Beef, Radish, Rye
Mt Martha Mussels, Sea Urchin Custard, Beetroot, Preserved Tomato
Lakes Entrance King George Whiting, Kimchi, Watercress
Cockatoo Oyster Mushrooms Fried Rice, Horseradish Tofu, Baby Turnips

COURSE TWO

Paringa Coq Au Vin, Local Mushrooms
Macedon Duck, Burnt Broccoli, Dried Fruit, Jerusalem Artichoke
Otway Ranges Lamb, Butternut Squash, Quince, Eucalyptus Stock
Barramundi Cooked in Paperbark, Cabbage, Eggplant BBQ Sauce
Slow Roasted Celeriac, Duck Egg, Pickled Nuts, L'Artisan Cheese 'Le Rouge'

SIDES \$14

Baby Cos, Yarra Valley Dairy Fetta, Honey Mustard Dressing, Stale Bread
Confit Kipfler Potato Salad, Apples, Capers
Brussel Sprouts, Pancetta, Preserved Lemon Butter, Roasted Hazelnuts

COURSE THREE

Boat Shed Cheese 'Black Pearl', Rosemary & Cumin Bread, Hay Baked Pear
Salt Caramel Tart, Feijoa, Kiwi
Sweet Potato Mousse, Gingerbread, Verjuice
Lavender Scented Meredith Sheep Yogurt, Honeycomb, Fennel, Plum

2 Courses - \$70, 3 Courses - \$90