

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

Victorian 'Surf & Turf'

2017 Quealy 'Turbul' Friulano, Balnarring, Vic
2015 Tenuta Selvadolce 'VBI' Vermentino, Liguria, ITA

Barramundi Cooked in Paperbark, Cabbage, Eggplant BBQ Sauce

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

Otway Ranges Lamb, Butternut Squash, Quince, Eucalyptus Stock

2016 Hurley Vineyard 'Garamond' Pinot Noir, Balnarring, Vic
2012 Domain de la Butte Bourgueil 'Mi-Pente', Loire Valley, France

ADDITIONAL CHEESE COURSE - \$20

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

2018 Paringa Estate Pinot Gris, Red Hill South, Vic - \$11
2015 Domain 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, Vic
Byrrh Spritz, Languedoc, Roussillon, FRA

Paringa Inspiration - \$90

Regional Matching - \$60

International Matching - \$80

The Paringa Experience

Victorian 'Surf & Turf'

2017 Quealy 'Turbul' Friulano, Balnarring, Vic
2015 Tenuta Selvadolce 'VBI' Vermentino, Liguria, ITA

Barramundi Cooked in Paperbark, Cabbage, Eggplant BBQ Sauce

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

Otway Ranges Lamb, Butternut Squash, Quince, Eucalyptus Stock

2016 Hurley Vineyard 'Garamond' Pinot Noir, Balnarring, Vic
2012 Domain de la Butte Bourgueil 'Mi-Pente', Loire Valley, France

Mount Macedon Duck, Jerusalem Artichoke, Broccoli, Berries

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

ADDITIONAL CHEESE COURSE - \$20

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

2018 Paringa Estate Pinot Gris, Red Hill South, Vic - \$11
2015 Domain 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, Vic
Byrrh Spritz, Languedoc, Roussillon, FRA

Burning Of The Vines

Bridge Road Brewers 'Robust Porter', Beechworth, Vic
Henriques & Henriques Social 10Anos, Madeira, POR

Paringa Experience - \$120

Regional Matching - \$80

International Matching - \$120