

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*.

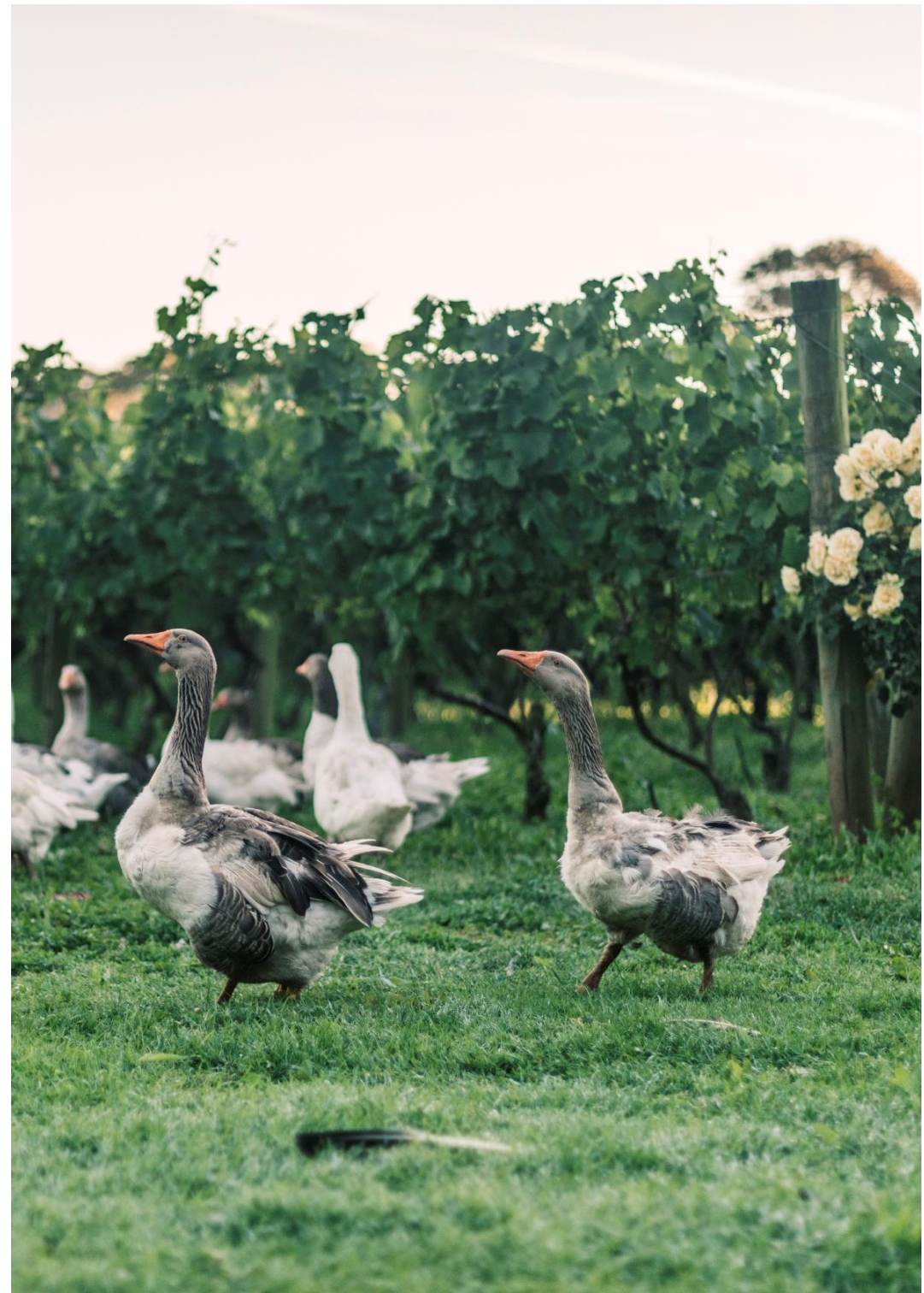
SIMON TARLINGTON - HEAD CHEF

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

Paringa 'Surf & Turf'

2018 *Quealy 'Turbul' Friulano, Balnarring, Vic*
2015 *Tenuta Selvadolce 'VBI' Vermentino, Liguria, ITA*

We are proud to acknowledge the Boon Warrung as traditional owners of these lands and waters.

The two moiety totems of the Boon Warrung are Bundjil the eagle, who is the creator of the landscape and sea, and Waang, the black crow, who is the protector.

'Paringa' is an indigenous word which means 'bend in the river', or 'a place near water'.

The Paringa Estate vineyard, is a very special site. North facing, at an elevation of 140 meters, it's on ten acres of rich, red, un-irrigated volcanic soil. It curls around the slope like an amphitheatre, sheltered and warm, protected from south and southwesterly winds.

Whilst the geese and vines are recent arrivals in this ancient landscape, the Boon Warrung totems are a constant presence. On certain days you may see a Wedge-tailed eagle, circling high above the vineyard, riding the thermals. And there's always a black crow somewhere, usually at the top of a tree, just keeping an eye on things...

Great wines come from a great site.

Welcome to Paringa Estate!

Local Asparagus, Egg, Lemon, Almonds

2018 *Paringa Estate Riesling, Red Hill South, Vic*
2017 *Domaine Le Roc Des Anges Llum Grenache Gris, Cotes du Roussillon, FRA*

Barramundi Cooked in Paperbark, Cabbage, Eggplant BBQ Sauce

2011 *Paringa Estate Pinot Noir, Red Hill South, Vic*
2017 *Giuseppe Cortese Barbera d'Alba, Piedmont, Italy*

Mount Macedon Duck, Artichoke, Paringa Compost

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, Plum

Cinq Sept Pinot Noir Vermouth, 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

6 Course Paringa Experience - \$120

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