

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.

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



The Paringa Inspiration

Paringa 'Surf & Turf'

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

Barramundi Cooked in Paperbark, Peppers, Peach

2011 Paringa Estate Pinot Noir, Red Hill, Victoria
2016 Grand Cros 'Jules' Rose, Cote de Provence, FRA

Otway Ranges Lamb, Peas, Broadbean Miso, Eucalyptus

2017 Paringa Estate 'The Paringa' Pinot Noir, Red Hill South, Vic
2015 Tenuta delle Macchie 'Guardoilvento' Etna Rosso, Sicily, ITA

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 - \$100

Regional Wine Matching - \$60

International Wine Matching - \$90

A La Carte

COURSE ONE

Paringa 'Surf & Turf'

Local Asparagus, Egg, Lemon, Almonds

Cockatoo Mushroom Fried Rice, Horseradish Tofu, Baby Turnips

COURSE TWO

Barramundi Cooked in Paperbark, Peppers, Peach

Western Plains Pork, Cherry, Tomato, Preserved Artichoke

Otway Ranges Lamb, Peas, Broadbean Miso, Eucalyptus

SIDES \$14

Baby Cos, Yarra Valley Dairy Fetta, Honey Mustard Dressing, Stale Bread

Confit Kipfler Potato Salad, Apple, Capers

Green Beans, Preserved Lemon, Roasted Hazelnuts

COURSE THREE

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

Salt Caramel Tart, Strawberry

Lavender Scented Meredith Sheep Yogurt, Honeycomb, Verjuice, Plum

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