

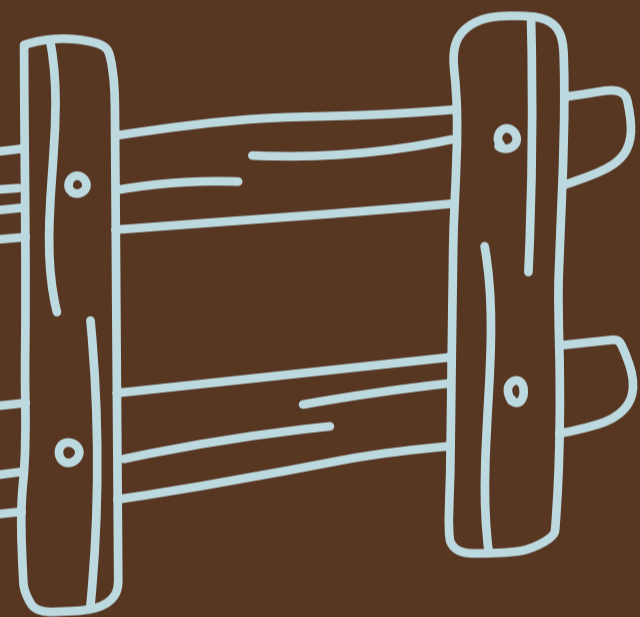
THE  
MARRYATVILLE

# Paddock to Plate

TRILOGY SERIES PART 3 | FRIDAY 9 OCTOBER | 6.30PM | \$150PP

## TORBRECK

BAROSSA VALLEY



### The Gathering

*Kalleske's pepperoni, polenta crisp*  
*Duck + green peppercorn pâté tartlet*  
*La Dame en croûte*  
**Whisky Cocktail**

### The Root

*Salt roasted heirloom beetroot carpaccio, parsnip, ricotta, balsamic, pine nuts, blue gum hot honey*

**Juveniles Blanc**

### The Heritage

*Barossa heritage pork belly, quince puree, toasted buckwheat, goats curd*

**Harris Grenache**

**The Steading GSM**

### The Flock

*Rosemary crusted lamb cutlet, lamb rilette, sugar snap peas, congo aligot, cherry glaze*

**The Struie**

**The Gask Shiraz**

### The Hive

*Barossa vintage aged cheddar, honeycomb, pear, roast pistachio, wattleseed lavosh*

**The Pict Mataro**



BOOK AT [MARRYATVILLEHOTEL.COM.AU](http://MARRYATVILLEHOTEL.COM.AU)

**piermount**