



Peter  
**LEHMANN**

KOBE JONES SYDNEY AND PETER LEHMANN PRESENT  
THE GOOD FOOD MONTH PETER LEHMANN  
**W I N E S D I N N E R**

hosted by Mr Malcolm Stopp, Brand Ambassador and Educator for Peter Lehmann Wines  
Wednesday, 18 October 2017, 6.00pm



**BLUE FIN TUNA**

Four Select cuts of line caught Blue Fin Tuna served served four ways  
Sashimi with Akami (loin), nigiri with Chu Toro (fatty), tartare with Hoko Niku (cheek) and aburi with Harashimo (belly)  
2016 Hill and Valley Riesling & 2012 Wigan Eden Valley Riesling

**HOKKAIDO SCALLOP CARPACCIO**

Hokkaido scallops thinly sliced with yuzu dressing, pearls of finger lime and salmon roe  
2011 Margaret Barossa Semillon & 2005 Margaret Barossa Semillon

**MISO CITRUS DUCK BREAST**

Roasted duck breast in miso citrus with amadare sauce  
mystery wine personally selected by Malcolm & 2012 Brands Laira One Seven One Cabernet Sauvignon

**WAGYU AA 9+ SIRLOIN**

Master Kobe Pure Blood AA9+ wagyu sirloin with Japanese mushroom salad and amiyaki sauce  
2014 Hill and Valley & 2012 Peter Lehmann Mentor Cabernet

**WAFU PANNACOTTA**

Japanese sake, passionfruit and mango pannacotta  
2013 Botrytis Semillon & Morris NV Old Premium Rare Liqueur Muscat