

WINTER LONG LUNCH



WITH PETER BARRY



Featuring

MAYLANDS HOTEL EXECUTIVE CHEF

Cristian Carbone

THE BENTLEYS HOTEL CHEF

James Dempster

05.08.2023

SATURDAY AUGUST 5TH FROM 12PM

Two of Adelaide's most passionate chefs join forces with celebrated Clare Valley winemakers Jim Barry to create a culinary adventure celebrating the fine food and wine the Clare Valley region has to offer. A collaboration between Maylands Hotel Executive Chef Cristian Carbone and our very own Chef James Dempster explore the fresh and vibrant flavours of the Clare Valley and beyond throughout this exclusive five-course shared long lunch perfectly paired with Jim Barry wines.

BOOKINGS ARE ESSENTIAL AS SPACE IS LIMITED.

\$130pp

The Menu

STARTER (shared)

Seafood Plate, shucked S.A. Coffin Bay oysters, green apple mignonette, local king prawns, coconut cream, finger lime, white wine sangria, basil olive oil, chervil. (GF/DF)

Charcuterie, locally-cured sliced meats, melon, pickled baby vegetables, eggplant hummus dip, roasted sesame, charred Sevenhills 'little red grape' breads. (GFO/DF)

Paired with Watervale Riesling (2022) & Annabelle's Rose (2022)

ENTREE

Sourdough toasts toasts char-grilled over mallee root charcoal and Australian native red gum

Pomelo pickled Coorong mullet fillets, Boston Bay nduja, green tomato, sea parsley. (GFO/DF)

'The Bentleys' grape vine smoked black angus fillet tartare, harissa sour cream, grated cured egg yolk, chives. (GFO/DFO)

Paired with Lodge Hill Shiraz (2021)

MAIN

Mallee root char-grilled - 'Greenslade' free-range boneless chicken Maryland leg fillet 'Ngadjuri Country' Gilbert Valley S.A.

Yuzu kosho marinated chicken Maryland, caramelized parsnip puree, paprika butter, dried green olives, crispy shallots.

Paired with Cover Drive Cabernet (2020)

SIDES (shared)

Roasted baby potatoes, rosemary sea salt, garlic chive natural yoghurt. (GF/DFO/V)

Torn local fior di latte salad, radicchio, cos lettuce, basil olive oil vinaigrette, black pepper. (GF/DFO/V)

DESSERT

Whipped buttermilk & local honey pannacotta tart, assorted toppings of honeycomb toffee, 'Barossa Valley Chocolate Company' ruby chocolate, freeze-dried blood orange

Paired with The Farm Cabernet (2018)

Shared local cheeses, 'Barossa Artisan' triple cream brie, 'Barossa Cheese Co.' wanera, raw honeycomb, fig & walnut rolada, quince paste, artisan crackers. (GF/V)

Paired with McRae Wood Shiraz (2020)

TICKET/BOOKING INFORMATION

Secure your table today by simply jumping online at www.bentleyshotel.com.au and follow the prompts. Vegetarian, Vegan and Gluten Free options can be fully catered for, please note your dietary requirements when booking.