

CELEBRATING  
**50**  
YEARS  
*of exceptional winemaking*



Sir George Fistonich,  
Auckland, New Zealand circa 1960

## Villa Maria Luncheon

*Entrée - family and friends shared table*

House baked onion bread w olive tapenade  
& extra virgin olive oil

Coffin Bay oysters w harissa & Yarra Valley pearls

Beetroot macaroon, persian feta & poppy seed

Miang- chicken & Asian herbs on betal leaves

**Wines – Villa Maria Private Bin Sparkling Sauvignon Blanc  
& Two Valleys Sauvignon Blanc**

*Main - select from one of the following*

Pepper crusted salmon on freekah & olive salad  
w goat's cheese cream

150gm Tasmanian eye fillet, duck leg cigar,  
spiced lentils, beets, radish

Eggplant cannelloni, goats curd, confit garlic, romesco  
& parsley pangratatto

**Wines – Villa Maria Private Bin Pinot Gris  
& Villa Maria Private Bin Pinot Noir**

*Dessert - served to alternate*

Triple chocolate praline tart w mini chocolate macaroon

Baked banana cheesecake w caramel sauce  
& vanilla bean cream