Peter LEHMANN of the Barossa

Wine dinner

Join us for an evening of premium wine and Boatshed culinary delights.
Taste the magnificent and boutique range of wines from Peter Lehmann in the Barossa.

The Boatshed Restaurant, Coode Street Jetty, South Perth
Wednesday 13th July, 6.30pm
Five course meal and a selection of matching wines
$120 per guest (Plus booking fee)

Hosted by renowned Brand Ambassador & Educator, Malcolm Stopp

Peter LEHMANN of the Barossa

Wine dinner

1st course

Canapes on arrival

Wild mushroom arancini, truffle aioli

Seared Rottnest scallop, Café de Paris butter

Poached prawn, squid ink and orange gel

2015 Margaret Semillon

2nd course

Ocean trout tartare, guacamole, caviar, finger lime, rye toast

2015 Wigan Riesling (won 24 trophies)

3rd course

Confit duck leg, winter pancetta cassoulet, asparagus

H & V 2021 Pinot Noir

4th course

Braised beef short rib, jerusalem artichoke puree,
pomme tartiflette, morel sauce

2018 8 Songs shiraz

2016 Stonewell shiraz

5th course

Individual cheese and petite four plate

2015 Limited edition Masterson shiraz

Wednesday 13th July 6:30pm $120pp