

Pinot Grigio & Gris Masterclass

Sunday 28th June @ 11.00am

Chef Sara Mahoney & Leila Donnan from Kis Cucina have had a lot of fun putting together these delicious morsels to accompany four of the wines that will be tasted during the Pinot Grigio & Gris Masterclass.

2007 **Delle Venezia** I.G.T., Cannelly Pinot Grigio, Italy

Pan seared scallop served on pea puree` and pancetta.

2008 **Red Hill Estate** Pinot Grigio, Mornington Peninsula, Victoria

A caramelised onion, anchovy, olives, parmesan and herb tartlet.

2008 **Iron Pot Bay** Pinot Grigio, Tasmania

Salt and Pepper Calamari with pickled cucumber and ginger with syoshi leaves and fresh lime.

2008 **Blackbilly** Pinot Gris, Adelaide Hill, SA

Saffron and mozzarella arancini risotto ball with a tomato basil sauce and grana padana.