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...BURGE...

REZZ
ESTD HOTEL 1858

Wine Degustation Dinner Hosted by the Burge Family

- Six-course | eleven wines
- TWO mystery premium wines



****multiple prizes to be won****
Door prize | Major prize

\$195pp Limited Tickets

**6pm Tuesday
28 May 2024**



**Z Bar & Restaurant - Rezz Hotel
20 Hamilton Terrace, Newton**



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WINE DEGUSTATION DINNER

Tuesday 28th May 6pm

We are delighted and excited to present you with another very special event of food, wine and stories.

*With a rich history spanning over six generations of dedication to crafting exceptional wines synonymous with excellence in the Australian wine industry, Trent & Grant will be joining us to share stories of the family's journey so far. Hear about the winemaking, the future plans, and taste the unwavering commitment to elevating Barossa Valley's reputation for top notch wines and have the opportunity to sample two ****Super Premium MYSTERY WINES**** yet to be released.*

A six course delectable degustation menu has been carefully created by our Executive Chef Akhilesh Singh and matched with eleven Corryton Burge wines.

A one night event not to be missed!

LIMITED TICKETS

DRESS CODE: GLITZ & GLAMOUR

TIME: 6-10PM

Z Restaurant – Rezz Hotel Newton

****MULTIPLE PRIZES TO BE WON****

Door prize | Major prize

BOOK TODAY
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DEGUSTATION MENU

CORRYTON
BURGE

x

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CANAPES ON ARRIVAL

Served in the Z Terrace

QUAIL EGG BENEDICT VOL-AU-VENT
CHICKEN LIVER PERI PERI PIN WHEEL
PASSIONFRUIT SALMON CARPACCIO, AVOCADO MOUSSE TART
CHEESE FONDUE, BLACK CURRANT & THYME JELLY

2019 Corryton Burge Martha Mae Tasmania Pinot Noir Chardonnay
NV Corryton Burge Sparkling Red

HOMEMADE BREAD BASKET

DUO OF FOCACCIA GENOVESE & FOUGASSE, HOMEMADE VINO COTTO BUTTER

*Focaccia Genovese: Traditional Italian Bread, leavened with fresh yeast, and flavoured with onion, salt flakes
Fougasse: Traditional French bread flavoured with olives, cheese and garlic. It was traditionally used to assess the temperature of a wood-fired oven. The time it takes to bake gives an idea of the oven temperature and whether the rest of the bread can be loaded (hence the French phrase "il ne faut pas brûler la fougasse": "one must not burn the fougasse").*

LOBSTER MOUSSE, HOMEMADE GREEN TOMATO CHUTNEY, MACADAMIA AND DARK RYE N*
Lobster flavoured with tarragon, cream, butter into a smooth velvety texture mousse, served on a bed of tangy tomato chutney with crunchy truffle honey macadamia nut, dark rye Melba toast

2023 Corryton Burge Eden Valley Riesling
2023 Corryton Burge Adelaide Hills Pinot Gris

GRAPE MUST, GINGER SORBET, PINK PEPPERCORN AND MURRAY RIVER SALT FLAKES

Homemade grape must (6 weeks), combined with ginger juice, chervil and pink peppercorn and our famous Murray River salt, which is generated from salt aquifers in Murray river basin

CRISPY SKIN DUCK BREAST, CACIO E PEPE RISOTTO, SPECK, PORT GLAZE

Duck breast seasoned and seared in a pan with butter and thyme. Risotto made with Pecorino and pepper finished with butter, sprinkle of crisp speck and sauce Port

2023 Corryton Burge Cornelian Bay Tasmania Pinot Noir
2022 Corryton Burge Barossa Grenache

LAMB MINCE MEATBALLS, APRICOT, NUTMEG & SAFFRON BROTH

Lamb stewed for 8 hours with spices and blended in smooth paste and rolled in spheres served in a aromatic broth of apricot, saffron and nutmeg, complimented with traditional Sheermal bread

2020 Corryton Burge Percival Norman Barossa Shiraz
2018 Barossa Boy Young Wisdom Barossa Mataro - Museum Release

YAKINIKU WAGYU BEEF, ENOKI MUSHROOM AND YAKINIKU SAUCE

Marble 7 Wagyu Beef served on scorching hot Himalayan Salt rock. Please flip the beef carefully on the slab and pour sauce over, and enjoy the flavours. Note: It's a salt slab so longer the beef stays on it, saltier it will get.

2021 Corryton Burge The Brigadier
Corryton Burge Mystery Exceptional Release

TOFFEE BANANA, MALTED PÂTISSIER, GENOISE SPONGE, SPICED MACADAMIA PRALINE,
CHANTILLY CREAM N*

Corryton Burge Mystery Fortified Release

N*: contains nuts

Z
BAR AND
RESTAURANT

Please Note: we are unable to oblige with any changes to this menu at the time of ordering. Menu products and prices are subject to change without prior notice.