

H.C. COOMBS CENTRE

autumn winter premium wine menu 2018



EPICURE does more than just serve food, stage events, and offer the best possible produce. our philosophy runs much deeper.

favouring local suppliers, we're always aiming to reduce our carbon footprint by supporting home grown, environmentally sustainable produce. it's a food philosophy that we feel very strongly about.

it goes to the heart of the epicurean philosophy—creating happiness through good food, good wine, good friends—in a way that does no harm. this approach means we are constantly researching suppliers who produce food of exceptional quality using humane methods.

we use free-range poultry and free-range smallgoods wherever possible, and we never use cage-reared eggs. all seafood is australian, farmed or wild. our philosophy also extends to the sourcing of specialty local dry goods such as nuts, grains, and vinegars, as well as local mineral water, 100% australian orange juice and a fair trade coffee blend.

this approach has helped us to create exciting seasonal menus that revolve around fresh local produce when it's at its best. so whatever time of year your event is being held, you'll be guaranteed an outstanding meal.

our chefs combine this ethical approach with their great passion and extensive experience. they draw inspiration from food trends from around the world and bring this to all of their dishes. good food with an ethical approach, not only creates a great event, it's a key ingredient in the good life.

french sparkling & champagne

charles pelletier grande reserve blanc de blanc nv, burgundy, france

\$40.0

a fresh attractive blanc de blanc wine from burgundy displaying zesty lemon and orange blossom aromas with some complexing yeast characters on the nose, the palate is vibrant, fresh with great fruit, a persistent bead and great acidity gives a long finish.

piper-heidsieck cuvee brut nv, reims, france

\$90.0

this signature cuvee is round and vibrant non-vintage cuvee brut recalling the rich variety of its blend of 100crus from across the patchwork of champagne vineyards. with a predominance of crispy pinot noirs, blended with wines from meunier and chardonnay grapes, it expresses the cellar master savoir-faire and the renowned style of the champagne house.

premium white wines

scarborough yellow chardonnay 2014, hunter valley, new south wales

\$50.0

the 2013-2014 season started early after a mild winter but fantastic conditions in spring allowed for good fruit set in small bunches and berries with highly concentrated flavours. face of classic hunter chardonnay with the body and personality to match! beautifully structured with honey, buttery characters and integrated french oak, this wine is showing good melon and butterscotch characters on the nose, and the palate is full, round and rich with a strong lingering aftertaste of cashews, honey and green melons.

cloudy bay sauvignon blanc 2016, marlborough, new zealand

\$75.0

2016 is the latest release from cloudy bay and marks the 32nd vintage of this wine that really put marlborough sauvignon blanc on the world wine map. refreshing aromas of kaffir lime, lemon zest and stonefruit, are perfectly balances with the fruity hints of orange blossom. the palate is fresh and lively with a slightly more prominent minerality than seen previously. stonefruits and citrus still command the palate giving this wine it's signature.

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moss wood semillon 2014, margaret river, western australia

\$85.0

one of moss wood smallest but finest vintages for semillon due to challenging conditions in 2013, the lower yields are probably reflected in the length of the season, where the period between flowering and harvest was 97 days, 10 days earlier than average. a classic combination of semillon fruit aromas - figs, grapefruit, lemon sherbet and leaf. these combine with an interesting complex background of mushrooms and lanolin. full bodied but with crisp acidity, combined with mouth-filling grapefruit, fig and honey notes, with an interesting blossom note at the end. the structure is perfect for cellaring for up to 15 years, with fresh acidity and just a touch of tannin, although the fruit depth and balance makes it almost unperceivable.

grosset polish hill riesling 2016, claire valley (aco certified organic)

\$90.0

it's the explosive flavours of the grosset polish hill 2016 that distinguish this vintage with power and tremendous intensity of flavour. the bouquet has lavender, a touch of lime and some mineral notes while the palate has surprising generosity, lime juice characters and some characteristic chalkiness. it is tight, uber-fine with steely structure, before a dry finish featuring pure natural acidity and hints of schisty mineralogy. while there's no doubting its longevity and cellaring up to 15 years, there will be many who will love this wine in its youth.

premium red wines

d'arenberg footbolt shiraz 2014, mclaren vale, south australia

\$50.0

walking the vineyard rows and tasting grapes, chester osborn classifies and determines the ideal picking time for each individual vineyard. the pretty nose is very floral with violets, lavender and rose water dancing with the more varietal purple fruits and a touch of cedar adds charming spice. the palate opens with varietal bravado and a mixture of red and purple fruits. raspberry, blueberry and plum make way for a regional mocha character and an extra layer of complexity that includes graphite and roasted meats. it finishes with a cinnamon spicy lift and fresh, fine grain powdery tannins. Ripeness is well in check and the acid keeps the fresh and juicy palate focused.

kooyong estate pinot noir 2013, mornington peninsula, victoria

\$90.0

the 2013 Kooyong Estate Pinot Noir is a single estate blend of Pinot Noir. the parcels in this wine represent 6.55 hectares. vibrant ruby red in colour. the nose displays a mixture of blueberry, dark cherry and floral, offset with earthy wood smoke notes. the complex palate is approachable yet with an underlying seriousness and mimics the savoury, fruity characters of the aroma, with an additional hint of blood orange. a controlled lushness with great length and depth is balanced with the acid and fine tannins, concluding with an elegant, seamless finish. wild with aroma and flavour. spice, stalk, garden herbs and then dark, juicy plum and black cherry. smoky oak slips suggestively under the covers of the fruit. tremendous drinking from a range of angles.

mount pleasant rosehill shiraz 2014, hunter valley, new south wales

\$90.0

after the hot dry end to 2013, near perfect january weather has resulted in an outstanding vintage of intensity and wonderful balance. the best red vintage in 50 years. lovely perfume and spice coupled with fruit intensity and perfect structure, sees rosehill vying for line honours in a great vintage for hunter shiraz. arguably, one of the greatest red vintages in living memory. violets, raspberry and spice coupled with blue fruits on the nose and intense red fruit flavours, beautiful structure and sublime length are features of this classic medium bodied shiraz that will cellar well for 25 years.

majella cabernet sauvignon 2014, coonawarra, south australia

\$90.0

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in 1968 brothers brian and anthony lynn planted a small vineyard on classic terra rossa over limestone soils. since 1970 extensive plantings of cabernet sauvignon and shiraz have followed, including new vineyard blocks located on lighter red/grey sandy loams. cropping levels are kept down to roughly 7 tonnes/ hectare through precision viticulture. initially grape growers, majella made its first cabernet sauvignon in 1994. a dark magenta purple colour wine with a bright ruby hue. cherry and blackber fruits with a hint of dark choc mint on the nose. the palate is complex, with rich plum, blackberries and cassis flavours, well balanced tannins and fine oak with a long finish

michael hall mount torrens syrah 2015, adelaide hills, south australia

\$90.0

it is michael hall's precise and methodical approach to winemaking which has made him stand out in the crowd of barossa valley winemakers. his wines ooze class and attention to detail. they focus on small, unique vineyards that produce high-quality fruit. no shortcuts in the winery and an unwavering commitment to quality. classically designed wines designed to speak articulately of his region. the fife road vineyard sits at an elevation of 480m in the mount torrens region of the adelaide hills. the soils are fractured yellow clay and it has a south-easterly aspect. late ripening and low yielding the vineyard produces sweet, spicy and herbal fruit. the wine was hand picked, wild yeast open-fermented, 15% whole bunch, pressed to barrel, 14 months in french oak and no fining or filtration. 1170 bottles produced. extremely limited!