



WINE CIRCLE
TANGLIN CLUB

TANGLIN CLUB WINE CIRCLE AUTUMN FEAST AT CHURCHILL

Friday, 24 October

7.00pm

Churchill Room

Wine Circle Member \$95

Non-Wine Circle Member \$125

Guest \$150

Dress Code: As per Club Bye-law 12(a)

Numbers are limited to 60 participants. For reservations, please email sommelier@tanglinclub.org

Wine Circle Members are given 48 hours priority booking from the time of this email blast.

Cancellations made less than 48 hours before the event are subject to a cancellation fee of \$20.

The Wines

Sakurao Gin Original

Billecart Salmon Brut Reserve NV

2023 Blank Canvas "Tano" Chardonnay

2020 Blank Canvas Escaroth Pinot Noir

2020 Blank Canvas Settlement Pinot Noir

2020 Blank Canvas Una Volta Pinot Noir

Glendronach 12yr Original

The Menu

Amuse Bouche

Potato Leek & Cheese Croquette Served with Garlic Aioli

Yellow Fin Tuna Rillettes Served with Squid Ink Tartlet and Caviar

Cucumber Lime Gazpacho Served with Honey Pineapple Salsa

COLD APPETIZER

Torched Scotland Salmon

Smoked Avocado Mousseline, Ponzu Tomato Coulis,

Trout Roe, Kaiso Salad, Pickled Radish, Wasabi Shoyu Dressing

HOT APPETIZER

Austral Skull Island Prawn

Scallion Oil Somen, Crispy Sakura Ebi, Kombu Butter Sauce

Main Course

Argentina Grain Fed Angus Beef Striploin

Smoked Cauliflower Puree, Haricot Vert,

King Oyster Mushroom

Maple Glazed Carrot, Salvia Rosmarinus Beef Jus

Or

Pan-seared Australia Barramundi

Roasted Butternut Mousseline, Confit Banana Shallot,

Grilled Asparagus, Crustaceans Emulsion

Dessert

Pandan Coconut Cake

Mango Jelly, Coconut Tulip, Almond Soil, Vanilla Ice Cream

There is an option to order extra oysters which should go well with the featured wines. Members and guests are requested to indicate at the time of booking their choice of main course and how many oysters they wish to order - half a dozen at \$24.55 and one dozen at \$45.55.

Forecast of coming events

23 Jan 26 – Tasting with buffet menu at Raffles Room