



BLACKFIRE
FUEGO NERO BRISBANE



Paisley Wines
Barossa

Paisley Wine Dinner

Wednesday 23rd October, 6.30pm

Glass on arrival
2024 Cashmere Riesling

Entrees

Seared scallops with crispy prosciutto
Grilled chorizo on a bruschetta
Jamon and Manchego cheese Croquettes
Prosciutto di Parma served with house bread and EVO

2023 Linen Fiano
2024 Keyboard Rose

Mains

Served as sharing platters
Suckling lamb 6 hour slow roasted
Angus Rump Tagliata sliced with red wine jus
Sides of roasted potatoes and tomato salad

2018 Celtic Maeve Shiraz
2022 Corduroy Cabernet Sauvignon

Desserts

Tortino di Cioccolato, chocolate fondant with lemon curd
2019 Angaston Texture Shiraz
2019 Lyndoch Texture Shiraz

Cost \$135pp

Bookings via the QR code or paisleywines.com.au
[@paisleywinesbarossa](https://twitter.com/paisleywinesbarossa)

