

Food



Wine



## Australasian food and wine matching

Come and discover the tastes of Asia, Australia and New Zealand with 6 courses of fusion cuisine matched beautifully with 6 exquisite wines from these regions.

The evening will be a casual, standing event and be hosted by Australian chef Scott McKay and Master of Wine Paul Liversedge.

Throughout the evening Paul will be presenting each wine in German and English, and be explaining exactly why he believes each wine matches perfectly with each course.

The details for the evening are listed below, and to get your taste buds watering, browse over the menu on the next page.

Friday 4th October 2013, 18:30-22:00

Pulverturm in Zug

CHF 115.- per person, payable in advance to

Scott McKay: [customcatering@gmx.ch](mailto:customcatering@gmx.ch)

Paul Liversedge: [paul@realwines.ch](mailto:paul@realwines.ch)

All reservations to be made up until 30th September



CUSTOMCATERING

*Real Wines*



# **Australasian food and wine matching**

**Herb and acacia honey cured salmon fillet**

**with a lemon and dill vinaigrette**

**Harewood Estate Chardonnay 2012, Great Southern, Australia**

**Sea scallops served in the shell with a Japanese citrus sauce**

**Dog Point Sauvignon Blanc 2012, Marlborough, NZ**

**Duck and pork confit spring roll pastries**

**with a Chinese plum sauce**

**Felton Road Pinot Noir, Central Otago, NZ**

**Mint and rosemary marinated lamb skewers**

**with a chimichurri sauce**

**Schild Estate Ben Schild Reserve Shiraz, Barossa,  
South Australia**

**Rare beef fillet served with shitake mushrooms**

**and a wasabi jus**

**Moss Wood Amy's Cabernet blend 2011, Margaret River, West Australia**

**Orange and hazelnut baklava served**

**with a dark chocolate ganache**

**Stanton & Killeen Classic Rutherglen Muscat, Victoria, Australia**

