

**08 TO  
17 MAY**

**TASTING  
AUSTRALIA**

**SOUTH AUSTRALIA** 

Presented by  
**JOURNEY BEYOND**

### Canapés

- Wagyu tartare, smoked yolk, crisp potato
- Mini Wagyu & Shiraz pie, native thyme
- Charred prawn, fermented chilli butter
- Smoked beetroot tartlet, goat's curd & walnut
- Natural with aged Yalumba Viognier mignonette
- Lightly grilled oyster, bone marrow & herb crumb
- Oyster, finger lime & verjus granita

Eden Valley Viognier 2023

### Course 1 – Vineyard Garden

Fire-roasted heirloom vegetables & garden herbs  
Smoked labneh, olive oil, native herbs, aged balsamic.  
Vine Vale Grenache Blanc 2025.

### Course 2 – Ocean & Smoke

Coal-roasted scallop  
Brown butter, lemon myrtle, grilled leek, smoked roe emulsion.  
The Virgilius Eden Valley Viognier 2023.

### Course 3 – Signature Wagyu Starter

Mayura Wagyu bresaola  
Grilled peach, stracciatella, hazelnut, aged balsamic.  
The Tri-Centenary Grenache 2024.

### Course 4 – Fire & Pasture

BBQ Hanging Wagyu Experience  
Served shared style:

- Mayura Wagyu Tomahawk or rump cap
- Fire-roasted bone marrow
- Coal-roasted carrots & beets
- Beef fat potatoes
- Native herb chimichurri
- Shiraz jus

The Signature Cabernet Sauvignon & Shiraz 2023.



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Course 5 – Pre-Dessert Palate Cleanser

Shiraz granita

Compressed berries & herbs.

Samuel's Collection Grenache Rosé 2025

Course 6 – Cooperage Dessert Tribute

Smoked wagyu chocolate smores

Celebrating Yalumba's own cooperage.

The Octavius Old Vine Shiraz 2019.

