

L'HÔTEL GITAN



Wednesday, 4th July

7.00pm, \$140pp

L'Hotel Gitan welcomes a very special guest for an exclusive dinner to celebrate Syrahmi wine and the secrets behind it.

Adam Foster, nicknamed L'Imposter by the French, has been learning the tricks of syrah in situ and applying all the know-how to his Australian winemaking projects. Hear his story and taste the incredible wines.



Each year, grapes for Syrahmi are sourced and selected from a different vineyard in the Heathcote region. Thus, each year the wine's made are given a different name to reflect the vintage. Your wines will be complemented by a four course menu, and will be available for purchase on the evening at cellar door pricing.

Le Menu

Cured Atlantic Salmon

Pickled cucumber, crème fraiche, tarragon emulsion, rye crouton
2017 Garden of Earthly Delights Riesling

Oxtail Tian

Pomme mousseline, sautéed pine mushroom, beetroot sauce;
2016 Syrahmi Mourvedre
2017 Demi by Syrahmi Shiraz

Salt Grass fed Lamb Shoulder

Gnocchi romaine, marinated cherry tomatoes, lamb & red wine jus;
2015 Syrahmi Granite Shiraz
2011 Syrahmi Finesse Shiraz

Fromage Beaufort

Caramelised shallot, apple chutney, vinaigrette
2012 Syrahmi La La Shiraz

Don't miss out on this special dinner. Limited spaces
available, to secure your spot,
please book on 03 9999 0990.



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Our mailing address is:
32 Commercial Road
Pahran VIC 3181