



## "Celebrate the South West" – Juniper Estate and Higher Plane wine degustation dinner at The Studio Bistro Yallingup

The Studio Bistro is delighted to present an evening of the finest South-West food and wine, with award-winning Juniper Estate and Higher Plane wines and a sumptuous 5-course degustation featuring local produce prepared by chef Blair Allen. Guests can meet winemaker Mark Messenger who will introduce the wines at each course.

The Studio Bistro is a new restaurant quickly gaining an excellent reputation for its French and Italian inspired cuisine and welcoming service. Chef Blair Allen spent 4 years at Voyager Estate under the expert tutelage of Nigel Harvey before joining The Studio Bistro, and has already impressed food critic Rob Broadfield with his "note-perfect bistro food".

Tickets to this special evening are \$120 per person including dinner and wine. Special dietary requirements can be catered for by prior arrangement. Bookings are limited so please contact [renee@thestudiobistro.com.au](mailto:renee@thestudiobistro.com.au) or phone 9756 6164 to reserve your table now.

## Menu

*Higher Plane Sauvignon Blanc 2009, Margaret River  
1<sup>st</sup> vintage, Silver Medal 2010 Wine Wise Small Vignerons Award*

Donnybrook marron, tomato and saffron consommé, marron tortellini and baby herbs

*Juniper Estate Semillon 2009, Margaret River*

★★★★★ *Ralph Kyte-Powell, The Age Epicure, 94 points Nick Stock, Wine 100 Magazine*

Jarrahdene pork belly confit with fennel seeds and caraway, apple sauce and celeriac remoulade

*Higher Plane Chardonnay 2010, Margaret River*

*An excellent vintage, yet to be reviewed*

*Juniper Estate Chardonnay 2009, Margaret River*

*92 points Ray Jordan's Wine Guide 2011, 92 points Nick Stock, 4½ stars Ralph Kyte-Powell, The Age Epicure*

Duo of Margaret River venison

Venison loin wrapped in venison prosciutto, Narrogin mushroom salad

Venison shin pie with a touch of spice, creamed leeks and jus

*Higher Plane Merlot 2008, Margaret River*

*Gold Medals Melbourne Show and TriNations Wine Competition, Jimmy Watson finalist – top of class*

Dorper lamb banjo leg to share, Blair's home-grown Jerusalem artichoke puree, beans and almonds

*Higher Plane Cabernet Sauvignon 2008, Margaret River*

*Best WA Wine, 5 Trophies + Gold Medal Perth Royal Wine Show, Gold Medal Cowra Wine Show*

*Best WA Cabernet Sauvignon ★★★★★ 95 Points Gourmet Traveller Wine magazine*

*Juniper Estate Cabernet Sauvignon 2008, Margaret River*

*Blue Gold Award Sydney International Wine Competition, Gold Medals Royal Hobart & Mt Barker Wine Shows 95 Points Nick Stock, 95 Points Ray Jordan*

Poached Donnybrook pear, Juniper Cane Cut Riesling jelly, crème fraîche chantilly and walnut crumble

*Juniper Estate Cane Cut Riesling 2009, Margaret River*

*Gold Medal Australian Small Winemakers Show, 93 Points Nick Stock SMH Good Wine Guide 2011*

	<b>THE STUDIO Bistro</b>	7 Marrinup Drive Yallingup T 08 9756 6164 www.thestudiobistro.com.au	
	Open 6 days for Lunch Wed – Mon and Dinner Fri - Sat		