

Spirit Degustation

Monday 28th June 7pm

"A coming together of Flavours" Special Event

The Crown and Sceptre are proud to announce the second of a series of Spirit and food matching degustation nights and master classes. A delicious menu with a winter inspired theme that our fantastic new head chef Graeme Cutts has prepared in conjunction with our highly trained bar staff.

The night will consist of 7 focussed courses designed to match perfectly with our selected spirits.

The event will be hosted by one of the country's entertaining, enthusiastic and knowledgeable Spirit Ambassadors, Manuel Terron from Sydney, who has a wealth of knowledge and training in all things spirited. Celebrity Chef, Mixologist, writer and bar consultant, Manuel Terron has been working in the industry for 17 years expanding both his love and appreciation of cocktail culture. Originally from Spain, his craft has allowed him to travel the world and learn about the diverse products that are integral to our realm, the bar.

Manuel will be able to answer any of those questions that you have always wanted to know and possibly break down a few myths and misconceptions about spirits, distillation and the products ability to work in such fine harmony with the matched dishes.

In conjunction with the fantastic range of spirits being matched with each course we will be indulging in two of our more interesting and eclectic wines from Spain and South America that feature on our wine list and will have David Muster from 20/20 imports to discuss the finer details of the ferment and vintage from these exotic regions.

Why not get a few friends together and enjoy a delicious and informative evening of great food, drinks and atmosphere.

Cost: \$120 per person (Limited tickets available - max 28 guests)
Early Bird and special price (\$99 pp tickets must be purchased before Monday 14th)

Date: Monday 28th June
Duration: 3-4 hours
Time: 7pm for a 7.30 start

- Bookings Essential -

Purchase tickets from the bar or over the phone by calling 82124159



SPIRIT DEGUSTATION

Monday 28th June
7pm in Courtroom 32

Hosted by Manuel Terron & David Muster
Meet & Greet with a refreshing Coopers 62 Pilsner



Lemercier infused damper with fennel seed dip
Matched with Lemercier Absinthe



Warm mini salad of black pudding with a Buffalo Trace whiskey butter sauce
Matched with Buffalo Trace Bourbon



Seared scallop with pork belly, snow peas & bean shoots with an orange & Sheep Dip whisky glaze
Matched with Sheep Dip Whisky



Chicken with a Rittenhouse rye marinade & smoky BBQ glaze on a polenta & cheese cake
Matched with Rittenhouse 100 Rye Whiskey



Slow roasted beef loin with a Patron Café laced glaze, served with a stuffed mini capsicum on parsnip puree
Matched with Patron Café XO Coffee flavoured Tequila Liqueur



Pusser's rum flavoured crème brûlée glazed with Demerara sugar & blue gum honey & Haigh's chocolate tuille
Matched with Pusser's British Navy Rum



Petit fours - Haigh's dark chocolate frog on a pond of Lemercier & coffee mousse
Matched with Lemercier Absinthe

Cost \$120 per person

Bookings Essential - To Purchase Phone 8212 4159

Sponsored by Coopers Brewery, Southtrade Spirits & Liqueurs & 20/20 Wine Imports

