



MEET THE MAKERS

FOUR PILLARS  
BLOODY SHIRAZ FEAST

A seasonal menu by Head Chef Steve Scambler,  
inspired by the bold flavours of Four Pillars Bloody Shiraz Gin,  
celebrating Yarra Valley produce and accompanied by  
cocktails crafted by Four Pillars' Nick Tesar.



## ROAMING CANAPÉS

Burnt butter waffle, horseradish cream, Yarra Valley Bloody Shiraz Caviar  
Yarra Valley Caviar is infused with Four Pillars Bloody Shiraz Gin

Beef tartare, smoked yolk, red cabbage

**Paired with Four Pillars Rare Dry Gin & Tonic**

## MAINS

Tuna crudo, Mount Zero Cerignola olives, caper leaf, orange  
Served with house-made focaccia and truffle butter  
Fresh Black Truffles from Yarra Valley Truffles, Woori Yallock

**Paired with Bloody Apricot**

Asado cut beef ribs, chimichurri, pickled eggplant, twice cooked fat chips, aged gouda  
Little Creek Cattle beef, potatoes from Hawkes Farm, Millgrove Dairy aged gouda

**Paired with Yarra Valley Shiraz**

## DESSERT BAR WITH CHEF DARCY

'Cuvée Grand Cru' chocolate parfait, Four Pillars Botanical Salt, sour cream

Bergamot tea cake, Earl Grey, Four Pillars marmalade  
Bergamot from Bergamia in Warburton

Honey thyme panna cotta, citrus granita  
Featuring citrus from Rayners Orchard in Woori Yallock

**Paired with Bloody Black Forest Negroni**