

**To start:**

2015 Seville Blancs De Blanc vs 2015 Hoddles Blancs De blanc

**Matched:**

Freshly shucked oyster, yuzu, lovage, celery

**Flight 1:**

2012 Hoddles creek 1er Pinot Blanc + 2012 Seville Estate Riesling

2013 Hoddles creek Chardonnay + 2013 Seville Estate chardonnay (*Magnum*)

**Match:** *This course is a selection of bites designed to match with the different wines and to stimulate conversation.*

School prawns, harissa salt,

Local yabbies in miso butter

Pear and Stratciatella bags

**Flight 2:**

2017 Hoddles creek Pinot noir + 2017 Seville Estate Pinot noir

2013 Hoddles creek Pinot noir + 2013 Seville Estate Pinot noir (*Magnum*)

**Match:**

Mt Macedon duck breast, chicken parfait, red elk

**Flight 3:**

2016 Hoddles creek Pinot + Seville Estate 2016 Shiraz

2008 Hoddles creek Cabernet + Seville Estate 2008 Cabernet

**Match:**

Hopkins River Beef, beetroot butter

**To finish:**

Petit fours, coffee or loose-leaf tea.

*Join our Wine club – access to limited release and museum wines, ask one of the team.*

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