STAGE TIMES

SERGIO ERCOLE	11:45AM
ANGIE MCMAHON	12:45PM
HARRY JAMES ANGUS	2:15PM
VIKKI THORN	3:45PM
JOHN BUTLER TRIO	5:15PM

WINE EDUCATION

Join us at the Wine Education tent to hear from some of the Peninsula's best wine experts and possibly enjoy a taste of their favourites.

- 12.15pm MONTALTO. Join Montalto's wine expert Justin Crow for a fascinating, hands-on introduction to the world of winemaking. Taste Riesling, Pinot Noir and Shiraz grapes and the wine they produce as Justin talks through how and why different grapes result in such spectacularly different wines.
- 1.45pm MERRICK'S GENERAL STORE. Demystifying Aromas Of Wine Laurence Tedesco, Vigneron of Elgee Park and Baillieu talks about the aromatics of wine. With some audience participation, break down what and why wine enthusiast wordsmiths get so hot under the collar when selecting the adjectives for all their sniffing and swirling when tasting wine.
- 3.15pm QUEALY. Sparkling wine at a picnic or at the races is at its most effervescent. Kat Quealy of Quealy Winemakers tastes their Quealy Secco Splendido Rose and Blanc and explains how those fine beads of bubbles are created.
- 4.45pm YABBY LAKE. Join Yabby Lake Vineyard's Tiffyn Parsons as we explore the personality and diversity of Pinot Noir - the king of Mornington Peninsula grapes. Taste Pinot Noir, and a Rose made from Pinot Noir, and learn how the winemakers approach these two very different wines, made with the same grape variety.

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MELBOURNE MINI GARAGE

A food, wine & music gathering



AT A GLANCE

(i) RED CLAW BAR PRESENTED BY YABBY LAKE

Enjoy a selection of the Yabby Lake wines including the 'Red Claw' Pinot Gris and 'Red Claw' Pinot Noir.

HAYSEEDMARKET STALLS

Check out the wares of local Peninsula markets ranging from handmade clothing, locally produced cheese and chai to rustic bread, candles and homewares galore.

B GRAZER'S GROVE WINERIES

Visit a selection of the Peninsula's best wineries.

- Montalto
- Polperro Winery
- Prancing Horse Estate
- Merricks Generla Wine Store
- Quealy Winemarkers

(1) THE YAK ALES WATERING HOLE

The Yak Ales Watering Hole offers all you could need for a perfect picnic, featuring the distinctive tastes of Fat Yak, Lazy Yak and Wild Yak.

PIMM'S PICNIC BAR

Relish the taste of Summer with a classic Pimm's signature cocktail from the Pimm's Picnic Bar. Enjoy sunshine sips while lounging on the lawn.

KID'S CORNER

Nourish your child's creativity and explore your own inner child with the expanded Kid's Corner. A range of fun to entertain from craft activities and face painting to pony and carnival rides.

(B) SWEETS LANE

Discover your tastebuds with a fantastic range of sweet treats from local favourites.

(B) T'GALLANT SHED BAR

Located on the hill overlooking the picnic site serving up T'Gallant's Cape Schank Moscato, Pinot Grigio, Pinot Noir, Rose and Prosecco.

2D LAWN GAMES

No picnic is complete without lawn games. Wander over to toss around some boules or play a leisurely round of croquet while you are wandering to the Hayseed Market Stalls.

MELBOURNE MINI GARAGE

Thanks to our major sponsor Melbourne MINI Garage; guests will be able to experience the latest MINI vehicles on display around the Peninsula Picnic site. Visit the MINI container and have a chat with the brand ambassadors to find out more about the MINI competitions and lifestyle collection.

GRAZER'S GROVE RESTAURANTS MENUS & SUGGESTED WINES

MENU PRICES ARE EXCLUSIVE OF SUGGESTED WINES

STABLES SMOKEHOUSE

\$13

\$11

\$6

\$15

\$18

Baillieu Rose 2017

SMOKED BEEF BRISKET WITH SLAW & GRAVY IN A BRIOCHE ROLL <i>Prancing Horse 'Pony' Pinot Noir 2017</i>	
CHARGRILLED SMOKED CHICKEN WINGS WITH LEMON Baillieu Pinot Gris 2017	
BLACKENED SUMMER CORN, LIME AIOLI, CHILLI SALT & PARMESAN <i>Red Claw Chardonnay 2016</i>	

FLINDERS HOTEL

TERIYAKI CHICKEN WITH ASIAN SLAW & KEWPIE MAYO (GF / DF) Prancing Horse Estate Chardonnay 2016	\$16
COCONUT & LIME CEVICHE OF LOCAL SNAPPER WITH PUFFED RICE & CORIANDER (GF / DF) Even Keel Mornington Peninsula Pinot Gris 2017	\$16
DOC MORNINGTON	
PIZZA DOC, SAN MARZANO TOMATO, FRESH DOP BUFFALO Mozzarella, Fresh Basil <i>Montalto Pennon Hill Pinot Noir</i>	\$15
PIZZA SAN DANIELE, SAN MARZANO TOMATO, FRESH DOP BUFFALO MOZZARELLA, FRESH BASIL WITH PROSCIUTTO <i>Quealy Pinot Grigio 201</i> 7	\$18

PIZZA VEGANA, YELLOW TOMATO, TODAYS SEASONAL HOUSE ROASTED VEGETABLES *Even Keel Mornington Peninsula Pinot Noir 2016*

ANTIPASTO DOC, A SELECTION OF SALUMI, OLIVES, CHEESE, GRISSINI, & MARINATED VEGETABLES Montalto Sparkling

MERRICKS GENERAL WINE STORE

MERRICKS PICNIC PLATTER. SELECTION OF HOUSE MADE PATE, TERRINE, PROSCIUTTO & PICKLES <i>Even Keel Syrah 2016</i>	\$16
CROQUE MONSIEUR. TOASTED HAM & GRUYERE CHEESE WITH BECHAMEL <i>Montalto Estate Chardonnay 2016</i>	\$12
HOUSE SMOKED SALMON SALAD IN GRILLED FLATBREAD. SALMON, FENNEL & FRESH HERBS WITH SPICED YOGHURT DRESSING Yabby Lake Single Vineyard Cuvée Nina 2012	\$15
CANELE DE BORDEAUX	\$5
GREEN OLIVE AT RED HILL	
SLOW ROASTED LAMB BURGER WITH GARDEN COLESLAW AND GREEN OLIVE AT RED HILL FARM MADE BEETROOT RELISH <i>Prancing Horse Estate Pinot Noir 2016</i>	\$14
LAMB MEATBALLS WITH GREEN OLIVE AT RED HILL FARM MADE PUTTANESCA SAUCE AND CIABATTA (GLUTEN FREE OPTION AVAILABLE) <i>Montalto Estate Pinot Noir 2016</i>	\$14
CASA DEL PLAYA	
PAELLA MIXTA - CHICKEN, CHORIZO, PRAWNS, MUSSELS, CALAMARI & SAFFRON <i>Pink Claw Grenache Rose 201</i> 7	\$15
MAX'S RESTAURANT	
ANCIENT GRAIN SALAD WITH ORGANIC ROASTED VEGETABLES, ANCIENT GRAINS, FETTA, FRESH HERBS (V, DF, GF) <i>T'Gallant Cape Schanck Pinot Grigio 201</i> 7	\$12
CHEESY MUSHROOM FRITTERS, SAUTÉ FIELD MUSHROOM + CHEDDAR FRITTERS, RED HILL TRUFFLE SALT <i>Elgee Park Chardonnay 2016</i>	\$12
CRACKLING PORCHETTA ROLLS, ROLLED PORCHETTA, Red Hill Apple + Fennel Slaw, red Hill Morello Cherry Glaze in A Fresh Bun	\$18

ALATONERO	
AND CHICKPEA KEFTEDES, BEETROOT HUMMUS, PTIAS <i>Isie Pinot Noir 2016</i>	\$15
ACK BOX- SLOW ROASTED LAMB, GREEK SALAD, GREEK POTATOES, PITA iraz 2015	\$20
MONTALTO	
A CROQUETTES, SMOKED GARLIC AIOLI (3 PCS) orse Estate Pony Chardonnay 2017	\$12
E LAMB, SOFT ROLL, GARLIC YOGHURT, ICEBERG	\$16
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DARD (3 CHEESES), LAVOSH, CONDIMENTS hardonnay 2016	\$18

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ROTISSE

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CHEESE I

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GF = GLUTEN FREE | DF = DAIRY FREE | V = VEGETARIAN

SIGNATURE VINO GLASS

With your first purchase of wine grab your \$5 Peninsula Picnic branded Vino Goblet. This reusable glass is specially designed to preserve the taste of the wine, its environmentally friendly & easy to use while lounging on your picnic rug!

