

# MASTERCLASS SINGLEFILE WINES

singlefile  
*Wines*

— GREAT SOUTHERN  
WESTERN AUSTRALIA —

Current Release & Back Vintages

paired with a  
specially curated

La Bastide Spring Menu

*La Bastide*

We are excited to welcome Singlefile Wines co-founder Patrick Corbett to host an exclusive tasting of their current and back vintages including the 2019 'The Vivienne' Denmark Chardonnay and 2018 'The Philip Adrian' Cabernet Sauvignon cuvées paired with a special Spring menu from the La Bastide kitchen

## Arrivée

Singlefile Great Southern Sparkling

*velouté d'oignons blancs et mussels soubise, thyme chantilly, huile de crustacean*

## 1st Course

2024 Great Southern Riesling

2023 'The Pamela' Porongurup Riesling

*ōra king salmon tartare fumé, whipped crème fraîche, caviar, herbe au celery*

## 2nd Course

2022 Family Reserve Denmark Chardonnay (Back Vintage)

2019 'The Vivienne' Denmark Chardonnay (Back Vintage)

*murray cod à la vapeur, shark bay crab risotto, poireaux et sorrel*

## 3rd Course

2023 Frankland River Grenache

2023 Frankland River Clement V (Rhône Blend)

*wagin farm magret de canard, pommes dauphinoise, haricot verts, sauce mère*

## 4th Course

2018 'The Philip Adrian' Cabernet Sauvignon (Back Vintage)

*daube de filet mignon wagyu, celeriac purée, porcini, sage*

## To Finish

NV Muscat (1963 Solera)

*brique d'affinois, nashi pear, honeycomb, pickled walnuts, crispbread*

## BOOKINGS ESSENTIAL

1pm, Sunday 20 October 2024

\$265 per person