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A tantalising feast

IT'S Harvest Festival time and Shaw Vineyard Estate, in conjunction with their fabulous cellar door restaurant Flint in the Vines, are putting on a feast for all the senses.

Executive chef Grant Kells has created a tantalising three-course meal, which includes dishes such as Seared Peppered Tuna Feuilleté or Tomato and Shiraz Braised Lamb Necks with Hand Made Olive Pappadelle – all dishes in the menu can be matched to Shaw Vineyard Estate wines.

If you want to stick around for more fabulous food, breakfast will be served on both days using Flint in the Vines own organically grown eggs and produce.

There will also be an Organic Sausage Sizzle and Paella on the Terrace – Paella is a Spanish rice dish that will wash down beautifully with the newly released Riscato, which will be on tasting throughout the weekend.

Shaw Vineyard Estate will be exhibiting the best entries from the 2010 Head On Portrait Prize and there will be live entertainment both days from 12-4pm. Local talent



Location: Situated in Murrumbateman, Shaw Vineyard Estate is only a short drive from Canberra

Carl Morgan Trio, which incorporate underground New York style jazz, will be there on Saturday, and on Sunday your hips will be swaying to the gypsy Latin jazz band that is the Night Café.

If you think you've got some crushing moves, make sure you enter into the grape crushing competition which is held both days at 1pm and then when it's time to take your trophy home, pick up some bargains in the clean-skin sale at the cellar door.