

Pop's Long Lunch 2024
20th Anniversary of the 1st Vintage from
Sam Miranda King Valley

ANTIPASTI

Roasted walnut, pumpkin, and spinach arancini with honey aioli

Calamari

Garlic bread

NV Prosecco, Bolle Chardonnay Pinot Noir, Bolle Shiraz Durif

PRIMO

Roasted Tomato Napoli with Ricotta Gnocchi

(bespoke recipe from SMKV Head Chef, John Larkin, as featured in the Milawa Gourmet Region's 30th Anniversary Book)

2022 Arneis, 2022 Gruner Veltliner

SECONDO

Pork cutlet Milanese in a panko crumb, with pumpkin puree, broccoli and preserved lemon butter sauce

Cortono

Rosemary garlic roasted potatoes

Rocket pear parmesan salad

2018 'Black Label' Sangiovese, 2016 'Black Label' Nebbiolo

DOLCE

Limoncello Crème brulee with mixed berry coulis

2021 Botrytis Riesling Verduzzo

PIATTO DI FORMAGGI

Selection of Milawa cheeses and sides

Botcha

Plus select wines from Pop's Cellar Back vintages and whatever other old gems
Sam can find when he raids the Cellar.....