

# TIMBAH

## NATIVE BUSH DINNER

19TH MARCH 6.30PM

*Featuring a seven course degustation menu with matching Australian wines*

Flamed salmon of lemon myrtle, salt bush and tanami fire with native Australian sea vegetables and muntries

2011 Canobolas Smith San Souci  
Orange, NSW

Timbah Chiko Roll of braised kangaroo with bush tomato relish

2014 Chateau Pato Chardonnay  
Pokolbin, NSW

Barramundi and clams with samphire and burnt macadamia nut butter

Desert lime and lemon myrtle sorbet

2010 Hairy Arm Shiraz  
Sunbury, Vic

Slow cooked sirloin, bully beef, Yorkshire pudding and Warrigal greens

2011 Hairy Arm Nebbiolo  
Heathcote, Vic

Salt bush goat's chevre and eccles cakes

Pfeiffer Rutherglen Topaque 5yo  
Rutherglen, Vic

Timbah Tam of chocolate and rosella jelly

**Hear Chef Mark Stone on his passion for Australian native produce • Meet the people from Outback Pride & the wineries**

**Featured wines and native produce will be available for purchase on the night**

**\$130 PER PERSON**  
**BOOKINGS ESSENTIAL**

**TIMBAH**

375 Glebe Point Road  
(Then down the hill a bit)  
9571 7005

[enquiries@timbahwinebar.com.au](mailto:enquiries@timbahwinebar.com.au)



Greening Australia will receive a donation of 10% of proceeds from wine and native produce sales on the night to help them continue their work turning vulnerable Australian landscapes into places where people and nature thrive  
[greeningaustralia.org.au](http://greeningaustralia.org.au)