



## 2008 Event Program

### *'North Versus South' February*

- 14 February**      **Valentine's Day Fine Dining Dinner**  
Head Chef, Dan Melbourne, has created a delicious evening, specially for those in love. Sommelier, Anne Marie Banting has sourced some sparkling sensations and international varietals for the night. \$60 per person / \$90 with accompanying wines
- 21 February**      **Cheese Workshop - Northern Vs Southern Hemisphere**  
Are French or international cheeses really better than Australian? Is Swiss Super? And do the Italians do it better? Find out when, and if, Australian cheese is better than our northern counterparts. \$40 per person including cheese, wine and notes
- 27 February**      **Meet the Maker Wine Workshop - International and Italian Wine Varietals With Garry and Rollo Crittenden**  
Meet Australian Wine legend Garry Crittenden, who has championed growing and producing Italian wine varietals in Australia. Learn from Garry about the history of Italian wine regions (some of the oldest in the world), grape varietals including Barbera, Dolcetto, Sangiovese, Nebbiolo, Pinot Grigio, Moscato and the now popular Arneis, production techniques, geographical characteristics and the Italian appellation system. \$40 per person including wine and notes

### *'Gilt Free' March*

- 20 March**      **Cheese Workshop - Luxury Cheeses of the World**  
Especially for this event, Eurodore has sourced and selected a selection of cheeses recognised as the world's best including Fleur du Marquis, Sevre et Belle Le Chevrot and Beaufort D'Alpage. Learn about different varieties of cheese and how to match them with the right wines. \$40 per person including cheese, wine and notes
- 21- 24 March**      **Open all Easter Weekend**
- 27 March**      **Meet the Maker Wine Workshop - Sparkling Special - With Domain Chandon, Senior Wine Maker, Matt Steel**  
Enjoy a wondrous night of sparkling exploration and how sparkling is made with Domain Chandon, senior wine maker, Matt Steel who will walk us through the Domain Chandon collection, imparting knowledge, history and his fine wine skills. \$40 per person including wine and notes

### *'Hola! Spain' April*

- 17 April**      **Cheese Workshop - Spanish Cheeses**  
Spanish Cheese, as you would expect from a country with a wide range of culinary styles, also comes in a wide variety. Traditional Manchego, Agour Ossau Iraty, Garroxta, Smoked San Simon and Majorero Grande are just some samples. Learn about different varieties of cheese and how to match them with the right wines. \$40 per person including cheese, wine and notes
- 24 April**      **Meet the Maker Wine Workshop - Spanish Special - With The Spanish Acquisition's Scott Wasley**  
Spain is the third largest producer of wine in the world and also has the largest area dedicated to wine production in the world. Scott will talk through his Iberian wines and give us some background on the wine culture that is as historic as it is impressive. \$40 per person including wine and notes
- 25 April**      **Open on Anzac Day**

### *'Viva Italia' May*

- 11 May**      **Mother's Day Brunch and Lunch**  
Treat mum with a elegant set menu created by Head Chef, Dan Melbourne. Brunch 9am and 11am / \$45 or lunch at 1pm \$55
- 15 May**      **Cheese Workshop - Italian Cheeses**  
There's more to Italian cheese than parmesan and pecorino. Discover, Il Forteto Toscano, Defendi Gorgonzola and the stunning Occelli Testun di Barolo - with a rind consisting of the discarded grape seeds from the wine makers of Barolo. Learn about different varieties of cheese and how to match them with the right wines. \$40 per person including cheese, wine and notes
- 22 May**      **Meet the Maker Wine Workshop - Italian Special - Michael Trembath of Trembath and Taylor (TBC)**  
Esteemed author Nicholas Belfrage, took two volumes, some 700 pages and a fair whack of his anticipated lifespan to tell us the story of Italian wine. Fortunately Michael will give us a delicious, informative and shorter snapshot of the popular varietals and wine makers. \$40 per person including wine and notes.

## *'Duck 'n' Pinot' June*

- 9 June**      **Open on Queen's Birthday**
- 19 June**      **Cheese Workshop - Washed Rind Special**  
Washed rind cheeses were first made in the abbeys of Northern France, where the monks created a strong smelling, cheese to eat during their fasting periods when meat was forbidden. The earthy aromas of a washed rind cheese mislead from the delicious discovery within a Bruny Island 1792, Hunterbelle Goldenbelle, Graindorge Pont l'Eveque, Epoisses Berthaut, or the Munster Gerome. \$40 per person including cheese, wine and notes
- 26 June**      **Meet the Maker Wine Workshop - Pinots from Around the Globe - With Eurodore Sommelier, Anne-Marie Banting**  
Anne Marie Banting, formerly of Must, Est Est Est, Taxi, and Punch Lane Wine Bar has won Gourmet Traveler's Best Wine List of the Year and was judged Gold Plate Sommelier of the Year three times in a row. As the weather gets cooler what a perfect time to walk us around the world of pinots. \$40 per person including cheese, wine and notes

## *'Best of French' July*

- 14 July**      **Bastille Day Fine Dining Dinner**  
Head Chef, Dan Melbourne, with some help from Foodstore Manager, Jean-Marie Gainot, creates a delicious menu to celebrate the best of French. Sommelier, Anne Marie Banting has sourced some sensations from France and new international varietals specially for the night. \$60 per person / \$100 with accompanying wines
- 24 July**      **Cheese Workshop - Best of French**  
Charles De Gaulle once said, "How can you govern a country which has 246 varieties of cheese?". While we won't discover them all, we will taste and learn about some French stars including D'Affinois Cherve Cremeux, Mimolette Vieille d'Isigny, Rouzaire Fromage De Meaux, Marcel Petit Aged Comte Gruyere, Carles Roquefort, Tomme de Chevre Caprinelle. \$40 per person including cheese, wine and notes

## *'Beating the Bill Chill' August*

- 21 August**      **Cheese Workshop - Big Cheeses**  
Melting cheeses, aged cheeses, cheddars and blues, remind us of open fires, winter reds and lazy days. Learn about different varieties of cheese and how to match them with the right wines. \$40 per person including cheese, wine and notes
- 29 August**      **Eurodore's First Anniversary Fine Dining Dinner**  
This will be a chance for staff and customers to celebrate together in a no holds barred fine dining experience. Head Chef Dan Melbourne will create an impressive degustation menu of distinction. Matched only by Sommelier Anne-Marie Banting's complementary wines, this night will be one to remember. \$80 per person / \$140 with accompanying wines

## *'Mediterranean' September*

- 7 September**      **Father's Day Brunch**  
Treat dad with a great set menu created by Head Chef, Dan Melbourne. Brunch 9am and 11am / \$45 per person or lunch at 1pm \$55
- 18 September**      **Cheese Workshop - Greek Cheeses**  
Discover Labna, Saganaki, Haloumi, Barrel Aged Fetta, Sardinian Pecorino and Manouri. Learn about different varieties of cheese and how to match them with the right wines. \$40 per person including cheese, wine and notes
- 27 September**      **Grand Final Day Brunch**  
Start this day of patriotic fervor with a civilised brunch. Really just an excuse for Head Chef, Dan Melbourne to treat us with a special menu and a bit of culture on Melbourne's biggest sporting day. Brunch 9am and 11am / \$35 per person

## *'Oompah' October*

- 16 October**      **Cheese Workshop - Beer, Cider and Cheese**  
Following in the vein of Oktoberfest, this special night matches perfectly those cheeses which best complement beers and ciders. Isigny Red Label Camembert, Graindorge Livarot, Will Studd Selected Farmhouse Cheddar, Mauri Taleggio, Beemster X.O. - Extra Double Aged Gouda and the rare Holy Goat La Luna Baby wrapped in Chestnut Leaves are all on offer along with some cheeky German and local beers and international ciders. \$40 per person including cheese, wine and notes
- 23 October**      **Meet the Maker Wine Workshop - German Varietals - With Konrad Hengstler of New Zealand's Konrad and Co TBC**  
Customer's will be familiar with several of Konrad's beautiful wines on the pour in-store, including the Award winning 'Sigrun', Sauvignon Blanc and Riesling. Konrad will fly in from New Zealand for this walk through of his wines, a discussion about German varietals, and tastings of some very special ciders and beers. \$40 per person including cheese, wine and notes

## *'Entertaining and celebrating' November*

- 4 November**      **Cup Day Champagne Brunch**  
This weekend Eurodore celebrates the Melbourne Cup in style. Head Chef, Dan Melbourne creates a glamorous menu to enjoy the day or to fortify you on the way to the track. Brunch 9am and 11am / \$35 per person
- 20 November**      **Inner Circle members' cocktail party**  
Our event program culminates in a fun, cocktail party remembering some of the year's highlights. With an exceptional array of canapes and fine local and international wines we invite you to celebrate the year's end as well as the beginning of a new chapter for Eurodore and the Inner Circle in 2009. \$60 per person all inclusive