

59TH SCC WINE &
GOURMET SERIES

The Great Australian

WINE PAIRING DINNER

FRIDAY, 24 JULY 2026

THE PADANG RESTAURANT
FROM 7PM ONWARDS

EXPERIENCE

A five-course gourmet dinner
masterfully paired with
premium Australian wines.

MEMBER: \$128 PER PERSON
GUEST: \$148 PER PERSON



5-COURSE DINNER

HOWARD PARK PETIT JETE SPARKLING NV
Welcome Drink

HOWARD PARK SAUVIGNON BLANC SEMILLON
Heirloom Beetroot & Goat Cheese Espuma
Golden berries | Passionfruit pearls | Pine nuts
Parsley dust | Green tea lemon honey gel

HOWARD PARK LESTON CABERNET SAUVIGNON
Mazara Red Prawn Tartare
Soy pearls | Pickled onions | Dill lemon dust
Pear | Green apple vinaigrette

MARCHAND & BURCH VILLAGE CHARDONNAY
French Quail Ballotine
Cauliflower puree | Szechuan peppers
Romanesco

**MARCHAND & BURCH MOUNT BARROW
PINOT NOIR**
Prime Australian Lamb Loin
Pumpkin puree | Sautéed garlic-butter peas
Banana shallots

MANGO - COCONUT MOUSSE
Coconut mousse | Mango curd | Mango coulis
Coconut crumble

COFFEE OR TEA
Petit Fours

WINE PAIRING

SPECIAL TAKE-AWAY \$

Howard Park Petit Jete Sparkling NV **\$55**
(u.p. \$62)

*Howard Park Sauvignon Blanc
Semillon* **\$55**
(u.p. \$62)

*Howard Park Leston Cabernet
Sauvignon* **\$65**
(u.p. \$70)

Marchand & Burch Village Chardonnay **\$65**
(u.p. \$70)

*Marchand & Burch Mount Barrow
Pinot Noir* **\$80**
(u.p. \$88)

ABOUT MICHAEL WHYTE



A passionate restaurateur, wine lover and
champion of Margaret River, Michael Whyte
has dedicated his life to the food and wine
culture of Western Australia.

His journey from restaurateur to regional
ambassador is a story of passion, community
and true Australian spirit.

CALL 6338 9271 FOR RESERVATIONS

Limited seating. First come, first served.
40% is chargeable for cancellations after Monday, 20 July 2026 and 100% for no show.