



Great Dining at Paringa Estate

Dining at Paringa is a delight, Spring, Summer or Winter.

Paringa Estate's talented young Chef Chad Aldred designs his menus taking inspiration from the Peninsula's magnificent wine region environment with abundant local fresh produce available.

Best food & wine match for the season.

Food - Roasted baby beetroot, honey glazed walnut, crisped goats cheese, cress, maché, ridge estate olive oil (see page 58 for the recipe)

Wine Match - 2006 Estate Viognier

Description - The earthy flavours of the beetroot and walnuts, combined with the tart flavours of the goats cheese, balance nicely with the aromatic, citrus complexity of this new release wine. This wine is available from cellar door only.

... and for all your Special Occasions

Whether your celebration is a formal à la carte banquet by the fire in the dining room, a cocktail party on the deck or a picnic luncheon amongst the vines at Paringa Estate, it will be planned and created with skill, style and an eye for the details that matter.

They match the wine, food, view & ambience to your style, creating a celebration to be remember, you can then relax & enjoy your day. Without doubt, Paringa Estate wines will add to an unforgettable celebration.

Whether your palate prefers a Riesling, a White Pinot, a Pinot Gris, a Chardonnay, a Pinor Noir,

or a Shiraz, Paringa Estate has an award winning solution.

The chefs take enormous pride in preparing your menu with you, selecting fresh local produce to ensure only quality dishes are presented to your guests.

Whether your preference is for silver service and a string quartet in the dining room, canapés and guitar on the deck, a buffet and jazz or a stylish picnic amongst the vines, they will create the menu that befits the celebration of your dreams.

Ph. 5989 2669

A Perfect Match at the Tractor

The new cellar door at Ten Minutes by Tractor offers a comfortable and relaxed environment to taste and learn about their wines, vineyards & winemaking.

The restaurant provides an extra dimension for customers to further extend the tasting experience with a wide range of superb dishes to share, match and enjoy with your favourite wines.

A wide range of premium wine is also available to enjoy in the restaurant and wine bar including over 200 wines with an extensive range of Pinot Noir, Chardonnay, Pinot Gris & a limited number of other cool climate varieties from the Peninsula, Australia and around the world.

This highly innovative list is designed so that you can explore the best wines of the same variety made in different styles from different regions, producers and vineyards from around the world. This provides an opportunity to further taste, learn and enjoy the incredible diversity of styles and quality of varieties made in only a very small number of special climates around the world.



At the new Tractor Wine Bar & Restaurant the menu is perfectly matched with the wines - suggestions for every dish and a tasting platter included in the entree and dessert sections of an extensive and delicious menu.

BREAKING NEWS

Ten Minutes by Tractor was thrilled by the recent announcement that they had won the prestigious award of Gourmet Traveller 2008 Wine List of the Year.

Paringa Estate
winery & restaurant



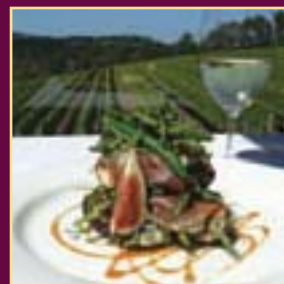
EXPERIENCE

AWARD WINNING WINES

IN OUR

AWARD WINNING

RESTAURANT



WINNER BEST BRASSERIE

Telstra Country Wide Golden Plate Awards

Opening Hours

Restaurant
Lunch - Wed to Sun
Dinner - Fri and Sat

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PARINGA IS PROUDLY SERVICED
BY RED HILL SHUTTLE

