

Roonwarra Store

Food & Wine Store

February Convivial Dinner - Share the Love this Valentines

Saturday February 11th, 2012, 7pm

Entree

South Gippsland Fig & Drouin Rhapsody Goats Cheese Tart

Lithostylis Chardonnay Viognier 2010

Lithostylis Rose 2010 - \$28 per bottle

\$10 per glass-\$36 per bottle

Main Course

Veal Medallions, Dutch Carrots, Pea, Zucchini & Garlic Mash served with Fig & Mustard Fruit Sauce

Lithostylis Chardonnay Viognier 2010

Lithostylis Ironstone Pinot Noir 2010

\$10 per glass-\$36 per bottle

Dessert

Chocolate, Almond & Fig Cake with Walkerville Kiosk Orange & Cointreau Ice Cream

Bookings Essential- \$60 per person, phone 5664 2285 to book

Drouin Cheese is a farmhouse cheese making enterprise started by **Doug & Richie Emmerson**. It is set in the picturesque West Gippsland. Doug & Richie produce high quality artisan cheese, handcrafted by their passionate cheesemakers who embrace traditional methods which gives the cheeses their distinct and natural characteristics, rich and full of flavour with unique flavours to match. Only the finest ingredients that are available are used, using 100% sheep & goats milk sourced directly from their free range dairy farm-the only sheep & goat dairy farm in Gippsland.

Vignerons, Musicians, Artists, above all dreamers, **Dean & Dayna Roberts** are in save hands, open hearts & sore backs are behind the **Lithostylis** label. In 2006 with a mixture of trepidation and excitement, Dean and Dayna purchased *The Red Dwarf*, a small (5.5 acre) established vineyard sited on the red soils of Leongatha gently undulating hills.. For Dean and Dayna, it was the beginning of yet another adventure! Deans vine and wine experience includes time spent working in the Yarra Valley, Oregon, London, and Gippsland. Dean believes in the supremacy of site, but also in the importance of attention to detail in the vineyard. Dayna knows every vine on *The Red Dwarf*. Having spent the last four seasons being guided, encouraged, informed, berated and occasionally threatened with dismissal by Dean, she has developed a keen understanding of viticulture and winemaking. Her capable hands do not stop with vine-tending, however. Her professional career is as an Echocardiographer, in which capacity she has assisted in the healthcare of people in Adelaide, Melbourne, London, India and now Gippsland. Her passion for vine and wine ensure that corners are never cut at Lithostylis (unless Dean is not around!).

Walkerville Kiosk is run by **Hilary & Daniel** who make ice cream and sorbet with the best ingredients and there are no nasties. Our ice cream is a fresh product and unlike anything else available. Our sorbet is in a class of its own. The berries we use are sourced from Waterwheel Orchards in Boolarra. We make all our bases by hand. This is the real deal. The world has been conquered by ice cream pre mixes with scary names. In Australia, handmade base ice cream and sorbet is very rare.