



TWO HANDS WINES

“COME ALL YE SHIRAZOPHILES”

HELLO,

IT IS WITH GREAT PLEASURE AND EXCITEMENT THAT MARIOSARTI WILL BE SHOWCASING AWARD WINNING **TWO HANDS WINES** FROM SOUTH AUSTRALIA.

TWO HANDS WAS CREATED ON A PASSION FOR FINE WINE AND A DESIRE TO PRODUCE SUPER PREMIUM WINES EQUAL TO ANY IN THE WORLD. IN THE SEVEN YEARS SINCE ITS FOUNDING, **TWO HANDS** HAS BECOME ONE OF AUSTRALIA'S POWERHOUSE PRODUCERS CHOOSING TO SPECIALISE IN SHIRAZ. THIS IS A SUPER HIGH-CLASS NEGOCIANT OPERATION WITH INNOVATIVE PACKAGING, CLASSY PRESENTATION & MOST IMPORTANT, TOP QUALITY WINES FROM VARIOUS GEOGRAPHIC REGIONS OF AUSTRALIA.

WE WILL BE SHOWCASING SEVEN **TWO HANDS** WINES FROM “THE GARDEN SERIES” AND “THE PICTURE SERIES” WHILE ENJOYING CHEFS DANIEL & ANTHONY'S SUPERB FOUR COURSE MENU TO MARRY WITH THE SEVEN SHOWCASE WINES.

THE FULL MENU AND WINE SELECTION IS ENCLOSED.

WE WOULD LOVE YOU TO JOIN US AND GUEST SPEAKER ANDREW TIERNEY FROM **TWO HANDS** FOR THIS EXCITING EVENT, ON WEDNESDAY 20TH FEBRUARY 2008 AT 7.00PM SHARP
PRICE \$120.00 PER PERSON

PLEASE PHONE THE RESTAURANT EARLY TO RESERVE YOUR TABLE AS NUMBERS ARE LIMITED.

WE LOOK FORWARD TO WELCOMING YOU.

JOHN SADLEIR AND TEAM.

TWO HANDS WINE DINNER MENU

CHEFS ~ DANIEL STEINGER & ANTHONY NICASTRO

CARPACCI DI PESCE E CREMA FRESCO
CARPACCIO OF NORTH-REEF-QUEENSLAND
YELLOWTAIL KINGFISH ACCOMPANIED WITH EV OLIVE OIL,
GOLDEN SHALLOTS, CAPERS, LEMON, ROCKET & CRÈME FRAICHE.
2007 THE WOLF CLARE VALLEY RIESLING

TERRINA D'CONIGLIO E VITELLO
LAYERED TERRINE OF BAKED RABBIT & VEAL, LINED IN BACON &
FRESH HERBS, SERVED WITH A WHITE & RED ONION SALAD
2006 BRAVE FACES BAROSSA VALLEY SHIRAZ GRENACHE
2006 ANGEL'S SHARE MCLAREN VALE SHIRAZ

GUANCE DI MANZO E GERETTO DI VITELLO BRASATE AL VINO
BRAISED VEAL SHIN FILLED WITH PANCETTA, SAGE & PECORINO
AND RED WINE BRAISED BEEF CHEEKS
SERVED ON BUCKWHEAT POLENTA
2006 BELLA'S GARDEN BAROSSA VALLEY SHIRAZ
2006 LILY'S GARDEN MCLAREN VALE SHIRAZ
2006 HARRY & EDWARD'S GARDEN LANGHORNE CREEK SHIRAZ

PANNA COTTA E COMPOSTA DI FICHI
A TRADITIONAL PIEDMONT SPECIALTY
SERVED WITH FRESH FIG & HONEY COMPOTE
2007 BRILLIANT DISGUISE BAROSSA VALLEY MOSCATO

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