

# Elderton



## **2023 Eden Valley Riesling** **Oysters**

*we would do oysters natural with a squeeze of lime juice,  
but do them however you like your oysters!*

## **2022 Eden Valley Chardonnay**

**Prawns with lime, coriander and green chilli & red onion salsa**  
*one we like to plate up at Cellar Door for staff functions – quick, easy and delicious!*

## **2022 Barossa GSM**

### **Pork and prawn dumplings**

*combine pork mince, finely diced prawn meat, finely chopped spring onions,  
finely chopped green chilli, chopped coriander and white pepper to form filling*

*spoon filling onto dumpling wrappers, fold and pleat*

*line a steamer basket with parchment  
steam over simmering water for about 6 minutes*

*serve with your favourite dipping sauce*

## **2021 Barossa Shiraz and 2015 Command Shiraz**

### **Steak with Barossa Valley Cheese Co haloumi and tomato & mint salad**

*we'll use sirloin (porterhouse) and cook on the bbq but you can use your favourite cut of steak*

*steak marinade – balsamic vinegar, brown sugar, extra virgin olive oil, chopped rosemary, salt and pepper*

*tomato & mint salad – sliced mixed cherry heirloom tomatoes, thinly sliced red onion  
and whole mint leaves tossed with extra virgin olive oil, salt and pepper*

*tips for cooking haloumi – slice approx 1cm thick, cook on the bbq for 1 minute each side or til golden,  
serve with a squeeze of lemon*

## **2022 Golden Semillon** **Summer pudding**

*an oldie but a goodie – this brightly coloured dessert just screams festive!*

*you need to prep this the day before so the colour can set, but it doesn't require cooking  
and is served chilled so is perfect for a hot summer day*

*replace the sugar with our Golden Semillon to make it extra special*