

July (Continued)

French Bistro Classics Week



Monday 9th July to Sunday 15th July

At its origin French Bistro food is creative, rustic, simple and relies on fresh, seasonal produce and passionate cooking to deliver its message of quality. This week's menu will expand to include many of the classics we have served over the years as well as some new editions to the repertoire. All dishes superbly matched with earthy French reds and elegant French white wines. Bookings strongly recommended all week.

Vive la France Bastille Day Celebration



Lunch and Dinner
Saturday 14th July

Be part of it and experience the French National Holiday (and Chef Andre Mahe's birthday) at your

favourite local bistro. We'll be flying the flag, playing Piaf and serving the classics alongside some quirky drops of French wine all day – bon appétit.

Cooking Masterclass French Bistro Classics



Sunday 15th July, 1-3pm

A tantalizing tour of instruction, Chef Russell Blaikie will be revealing some of the secrets behind cuisine Française whilst you sip on fabulous French wine throughout the lesson. Savour old world flavours and new world techniques that can be used to impress your friends and family at your next get together. \$85. Booking and prepayment essential.

Wines for Cellaring Must Underground Wine Tasting



Tuesday 17th July, 6-8pm

Have you ever wondered how long to keep a wine before you drink it, or how to store your wine at home? Are only expensive wines good for cellaring?

What an enjoyable way to have your questions answered; this tasting will showcase which wine varieties & styles improve most with time and will give you the opportunity to taste them young and when they have matured. Purchase wines on the night and start your cellar. \$60. Booking and prepayment essential.

Shin, Shank & Cheek Dinner with Blockbuster Reds



Thursday 26th July, 7-10.30pm

Meat lovers rejoice; Must Winebar cannot let this event go. Once again the Shin, Shank and Cheek Dinner is on the calendar. Meat is paramount to our French bistro style and after this dinner, you will understand why we hold it so dear to our hearts. Cuts of beef, goat, lamb and veal have been cooked to melting perfection and their texture and flavor create the perfect balance to any diet. Matched by big bold reds that are lavishly fruited, sturdy and generous. \$120. Booking and prepayment essential.

The bar and bistro are open from 12 noon till Late, 7 days a week.

The Private Dining Room and Champagne Lounge are available for private functions year round.



We've done the hard yards, sniffing and slurping, testing and tasting. We've sourced wines that we know you'll love. Now you can choose wines from Australia's "Best Wine Bar List" to take away, or have them

delivered to your door. Visit www.mustunderground.com.au to purchase quality, quirky wine packs or contact Leah at orders@mustunderground.com.au to arrange a quote for your next work function, dinner party or to re-stock your home cellar. All wines served during our special event weeks, dinners and Must Underground wine tastings will be available for takeaway and mail order purchase at great retail prices.



Russell Blaikie and his dedicated team show you how to create nearly two hundred of Must's authentic dishes at home, from a light frisée salad or classic steak frites to a stunning bouillabaisse. All the mouth-watering hallmarks of the French bistro are here – fresh crunchy baguettes, rich charcuterie and plump oysters. When paired with the perfect wine, resistance is useless – you simply must eat. \$49.95 Order by calling us here at Must on 08 9328 8255 or purchase in the bar and good bookstores.

Private Functions

Elegant dining, a stylish party, a meeting, presentation, product launch, corporate lunch/dinner, an intimate wedding reception or degustation dinner; select your preference and we will look after the rest. The Private Dining Room accommodates up to 42 guests for seated dining, 80 for canapé/standing style. The Champagne Lounge is available for up to 20 guests seated and 30 lounge/canapé style. events@must.com.au.



Sponsored by



Find us on

www.must.com.au

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519 Beaufort St Highgate, Western Australia

Must Winebar Open 7 days, 12 noon - 12 midnight

WINEBAR

must

MUST WINEBAR

FONDÉE EN 2001



EVENTS

JANUARY-JULY 2012

Brut

519 BEAUFORT ST HIGHGATE, WESTERN AUSTRALIA

JANUARY

Winsome Whites Must Underground Wine Tasting



Tuesday 24th January, 6–8pm

Winsome - adjective: attractive-engaging-fetching-charming.

A range of unique, fresh, elegant whites to enjoy this summer. Crisp Riesling from Austria, spicy Gewürztraminer from Alsace, luscious Australian Chardonnays and refreshing Sauvignon blanc Semillon blends from Europe and Down Under. Taste this delectable range of whites from around the world whilst enjoying some artfully made canapés. \$60. Booking and prepayment essential.

FEBRUARY

Champagne Afternoon hosted by G.H. Mumm Champagne



Sunday 12th February, 3pm

Our first Champagne afternoon of the year is hosted by our event brochure sponsor, G.H. Mumm Champagne. Since 1876, G.H. Mumm Champagnes have been decorated with the famous Cordon Rouge sash, a distinctive sign of excellence. G.H. Mumm is a supremely classic house, creating complex, well-defined wines of great elegance and sincerity. Don't miss this opportunity to sit inside cool, decadent surrounds, sipping bubbles and enjoying delicious canapés on a lazy Sunday afternoon. \$100. Booking and prepayment essential.

It Must be Love Valentine's Day



Tuesday 14th February

Must Winebar will again be one of the most sought after venues to celebrate love and romance this Valentine's Day. Chef Russell Blaikie is planning a seductive menu, including aphrodisiacal oysters, hearty mains and romantic sweets. \$95. Booking and prepayment essential.

Frankland Estate Individual Vineyard Riesling 2011 Release



Thursday 16th February, 6–7.30pm

Great wines are made in the vineyard. Barrie Smith and Judy Cullam have some of the finest Riesling vineyard sites in Australia at Frankland River, producing exceptional fruit every vintage. This is the 9th year Must has proudly hosted the release of their Frankland Estate Single Vineyard wines. Free tasting in the front bar where you can chat with the winemaker and owners.

Riesling & Rock Lobster Week



Lunch and Dinner

Monday 20th–Sunday 26th February

The West Australian Rock Lobster has a sweet, richly textured flesh with an addictive 'sea spray' flavour... let it wash over you all week during our celebration of this fabulous spiny delicacy. Naturally at Must, we are generous of spirit and allow for a complete menu featuring this sustainably harvested seafood at its best. Matched by a world tour of Rieslings, you must book early for this adventurous and exotic week.

Riesling & Rock Lobster & Dinner



Thursday 23rd February, 6–10pm

A beautiful selection of prestigious Rieslings harmonised with the best lobster our pristine oceans have to offer. Riesling is a great match for this wonderful ocean cuisine; citrus notes and crisp acidity, clean minerality and freshly subtle fruit characters. Our lobster supplier, Geraldton Fisherman's Co-operative, has achieved the fine art in fishing, guaranteeing there is plenty of fresh lobster for this extremely popular dinner. \$170. Booking and prepayment essential.

La Dolce Vita Must Underground Wine Tasting



Tuesday 28th February, 6–8pm

Toast the good life of Italy with these exciting Italian reds and whites. Celebrate the diversity of the many regions and wine styles represented from the north to the south of this vino-loving country. Join in the passionate debate; the Piedmontese believe they are the best Italian wine region, the Tuscans argue fervently that they reign supreme...and hear all the other voices in between as you enjoy your wines and antipasti. \$80. Booking and prepayment essential.

MARCH

Spanish Wine & Tapas Week



Lunch and Dinner

Monday 12th–Sunday 18th March

Encourage a little conversation and forego the focus required to concentrate on a hefty meal. All week we'll be offering small, light tapas dishes designed for a shared graze with friends in the bar and bistro. Revel in wafer thin meats, fleshy seafood, crisp vegetables, nuts & olives, jamón and slivers of Queso Valdeon. Wash it all down with spectacular Spanish wines. Bookings strongly recommended.

Spanish Dinner with Telmo Rodriguez



Thursday 15th March, 6–10pm

Characteristic Spanish fare cooked by our Chef about town, Russell Blaikie, using any manner of old world ingredients found at his fingertips. Enjoy this sumptuous feast whilst being regaled with tales of Spanish winemaking by our very special international guest Telmo Rodriguez of Compañia de Vinos who is only in Perth for one day. Book early for this authentic dinner, artfully matched with Spanish wines and all available to order on the day via Must Underground. \$150. Booking and prepayment essential.

Cooking Masterclass Seafood Paella



Sunday 18th March, 1–3pm

Must's animated cooking guide Russell Blaikie once again takes up the portable paella pan to demonstrate the art of using quality produce and Spanish flare in his seafood paella recipe. A wine expert from Toro Wines will be talking you through the cheeky Spanish wines that will be poured throughout the session. This class is very popular so book early to ensure your place at the fiesta. \$85. Booking and prepayment essential.

New Age Australians Must Underground Wine Tasting



Tuesday 27th March, 6–8pm

In its short history the Australian wine industry has seen a host of innovations and evolutions mark its progress on the international wine scene and new pioneers are constantly appearing on our wine landscape to show us the way into the future. This tasting will feature wines made by some of our most recognised visionaries, including Mac Forbes, Torbreck, William Downie, Oceans Eight and Clonakilla. \$80 for tasting and canapés. Booking and prepayment essential.

APRIL

Champagne Afternoon hosted by Louis Roederer



Sunday 15th April, 3pm

Louis Roederer's company tagline is "The Artistry of Champagne"; a true homage to the practices and philosophies of this prestigious house, who has retained their reputation as one of the world's top Champagne producers for two and a half centuries. Enjoy an afternoon of conversation and canapés as you sit with friends and sip on some remarkably elegant Champagne. \$100. Booking and prepayment essential.

Rhone Rencounter Must Underground Wine Tasting



Tuesday 17th April, 6–8pm

A tasting of red wines from the Rhone region of France alongside our Aussie versions. A showdown between old and new world wines; straight Shiraz, Rhone blends and gorgeous Grenache; this is a contest that's been going for some time. "Syrah" or "Shiraz"? However you like to pronounce it, this will be an enjoyable contest. \$80. Booking and prepayment essential.

MAY

Mother's Day Special Lunch Sponsored by G.H. Mumm Champagne



Sunday 13th May

It is time to reward the lovely nurturers in your life; treat your mum to an indulgent lunch or dinner from our à la carte menu and we will make her feel extra special with a complimentary glass of 'Mumm' (excuse the pun) Champagne and some delicious petit fours. Bookings strongly recommended.

Cooking Masterclass Champagne and Canapés



Sunday 20th May, 1–4pm

Learn how to prepare canapés specifically matched with Sparkling wines and Champagne and impress your guests at your next dinner party. Chef Russell Blaikie will be demonstrating techniques on how to put together some timely and classic finger food which will never fail to impress. \$90. Booking and prepayment essential.

International Chardonnay Week



Monday 21st May to Sunday 27th May

Chardonnay; the king of whites, the chameleon, the most expansive grape variety - capable of innumerable wine styles. This week we celebrate Chardonnays from all over the world and expertly match them to cuisines that underline their strength and versatility. Enjoy a fine Chablis, an elegant Burgundy, an American beauty or a bold Aussie Chardonnay. Bookings strongly recommended all week.

World Chardonnay Tour Must Underground Wine Tasting



Tuesday 22nd May, 6–8pm

What a wonderful opportunity to line up a single international grape variety and taste it in its many forms. We have carefully selected some stunning and representative wines from world regions that showcase Chardonnay at its best. \$90 for wine tasting and canapés. Booking and prepayment essential.

JUNE

Perth Pinot Fan Club Must Underground Wine Tasting



Tuesday 19th June, 6–8pm

A medley of Pinot noirs from around the globe, poured to illustrate the liberal range of wine styles this variety produces. Pinot Noir is incredibly transparent and reveals every little thing that happens to it along its journey; the vineyard, the vintage, the clones, the winemaking, the oak used, the bottle, storage and so on. The possibilities for pleasure are endless, and the reality of disappointment equally so. That's why Pinot fans find ultimate joy when they stumble upon a sublime example of its kind. Join the club and experience the joy at this tasting. \$80 for wine tasting and canapés. Booking and prepayment essential.

Italian Wine & Food Week



Monday 25th June–Sunday 1st July

Delizioso! An entire week dedicated to the passion for food and wine that pervades every inch of Italian culture. Fresh flavours and rustic renditions of some wonderful classics will adorn the menu while we pour some perfectly matched vino for you. Enjoy some antipasti and Chianti in the front bar or book into the bistro for a multi-course Italian experience. Bookings strongly recommended all week.

Barbaresco, Barolo & Black Truffle Dinner



Thursday 28th June, 6.30–10.30pm

Italy is a bountiful country and two of its richest wines come from the noble Nebbiolo grape; Barbaresco and Barolo. These beauties hale from the Piedmont region in the North and are well suited to the pungent and enticing earthiness of the black truffle. Our very own Stefano Madau will be hosting the evening and talking you through some rich examples of these wines we have on offer alongside local, fresh black Manjimup truffles. Book early as seating is limited. \$175. Booking and prepayment essential.

JULY

Champagne Afternoon hosted by Henriot Champagne



Sunday 8th July, 3pm

The House of Henriot embodies a fragile balance between delicacy, intensity, and purity. Seven generations of producing wines that became the favourite of royals and remain in that airy echelon of quality that all winemakers aspire to. Take a journey of discovery through the Henriot wines whilst enjoying some superbly matched music and hors d'oeuvres. \$100. Booking and prepayment essential.

LEGEND



Bistro



Private Dining Room



Bar



Champagne Lounge



Must Underground tasting

must
WINE BAR