

As the temperature starts its downward slide, we're putting on our favourite slippers and enjoying the warmth of Must Winebar. Each event is a tribute to local produce and our ability to get our hands on the most interesting wines & spirits available. Come and get cosy with us.

MARCH

Chef's Day Off **A Masterclass in Easy Entertaining**

Sunday 25 March, 3 - 5pm

Let's bring back the dinner party. Find out what chef Russell Blaikie cooks for his guests at home. Create a celebratory dinner without being stuck in the kitchen. Matched with wines to impress your friends. You'll be tasting and drinking as you go - just like a dinner party. \$125 Bookings and pre-payment essential.



APRIL

Sunday Soirée - Street Side

Sunday 1 April, from 5pm

Slow cooked Greek Lamb Souvlaki, pickled onion & parsley salad tzatziki & pita bread. Just \$8 a serve.



In the Raw with La Violette & Andrew Hoadley

Thursday 26 April, 7 - 10pm

Quirky, flavoursome & sometimes funky! We could be describing Andrew 'AJ' Hoadley who's escaping vintage in the Great Southern to be with us on this night but actually it's his wine that we're talking about. The partially fermented Pet-Nat style PATIO NAT will start the night. Germans drink this uber-fresh during vintage with fried onion cakes (menu hint). These natural wines will be matched with simple, even raw, seafood. Expect Das Sakrileg Riesling '17, his limited release Chagrin Chardonnay 17, or even a red; Yé Yé rouge '17. Shared grazing platters long table format, 5 courses. \$95 Bookings and pre-payment essential.



MAY

Vintage Champagne Taittinger Dinner

Thursday 3 May, 7 - 10pm

Never ask a lady her age. Perhaps just this once as the elegant and ever finessed Champagne Taittinger reveals how years of love and special care can manifest in a beautiful Champagne.

Join Champagne Taittinger APAC Director Nicolas Delion for a stunning five course degustation designed by Chef Russell Blaikie carefully curated to accentuate each cuvéé. Some of the Maison's best and most expressive will be on show including Champagne Taittinger Comtes de Champagne, Blanc de Blancs 2006 and the Australian debut of the Champagne Taittinger Millésimé 2012. \$135 Bookings and pre-payment essential.



Mothers' Day Lunch

Sunday 13 May

Don't mess with Mothers' Day. Let us spoil her with true hospitality and really good food. A three course lunch plus canapés and a Champagne cocktail for Mum on arrival. \$75 Bookings and pre-payment essential.



Stormflower Wines

Thursday 17 May, 7 - 10pm

Have you tasted Stormflower wines? Creating a five course menu around them is a chef's dream. Nestled in the heart of Wilyabrup, the vineyard received full organic certification in 2016. Stormflower's chief winemaker Stuart Pym will host this event giving his take on organic wine. Six wines, five courses in the Private Dining Room. \$89 Bookings and pre-payment essential.



JUNE

Sunday Soiree - Street-side: French 'Haute Dog'

Sunday 3 June, from 5pm

The Chef is cooking street-side on the rue Beaufort. Music via the Harlem Nocturnes and bonhomie from the bar. \$8 a dog.



Shin, Shank & Cheek with Blockbuster Reds

Thursday 21 June, 7 - 10pm

Five courses matched with amazing reds from Australia and the rest of the world. Some things should never change and this is one of them. Now in its 17th year, this dinner is legendary. Slow cooked to melting perfection these have incredible flavour and texture. All matched with wines that stand up to the challenge and hosted by one of our favourite wine guys - Shaun Maher. \$135 Bookings and pre-payment essential.



EOFY - Lock It In.

Last year we turned away too many who left it until the last minute. This year the long lunch, the dinner party, or your celebratory drinks at the bar can be secured if you lock it in early. Private Dining Room, Champagne Lounge, Bar or Bistro - we have the right space for everyone. Contact Tania Williams, events@must.com.au

JULY

Le Grande Bastille Dinner

Saturday 14 July

Two sittings from 6pm and from 8.15pm

A celebratory dinner with a sense of occasion. Beautiful food, wines from Champagne to Bordeaux and gorgeous French music to bring out the bon vivant in us all. \$75 for four courses. \$55 for matched wines including Taittinger Champagne. \$10 truffle upgrade for main course.



What's All the Kerfuffle?

Russell Blaikie's Truffle Masterclass

Thursday 19 July, 6.30 - 8.30pm

How to use a truffle - when to shave, grate or just infuse? The key is ensuring the ambrosial musk of this most sensual of fungi isn't lost. Russell will demonstrate and serve four truffle-infused dishes including his amazing Truffled Croque Monsieur. Truffle-friendly wines with each dish. \$150 Bookings and pre-payment essential.



AUGUST

Flametree Wines with Cliff Royle

Friday 17 August, 7 - 10pm

Wines of elegance and unmistakable quality but with drinkability that is such a pleasure. And it's our pleasure to have Cliff Royle, the torchbearer for Flametree Wines as our special guest tonight. This dinner will look at current wines and back vintages that express the commitment to quality that Flametree has a reputation for, using great fruit sourced from the Margaret River region. Five courses \$95. Bookings and pre-payment essential.



For event bookings phone (08) 9328 8255
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