



must WINEBAR
x MUST EVENTS x 2019 / JUNE / JULY / AUGUST / SEPTEMBER x x x

YOUR PLACE FOR THE BEST EVENTS IN THE HEART OF BEAUFORT STREET.

JUNE

Shin, Shank & Cheek with S.C. Pannell Wines

Thursday 20th June 7pm - 10pm - Private dining room

Don't worry about last minute tickets for this event..there won't be any! Slow-cooked to melting perfection, these cuts from beef, lamb & veal have incredible flavour and texture...matched with wines from S.C. Pannell and hosted by our favourite wine guy - Shaun Maher. Book now or forever hold your peace.

6 courses, 6 wines, \$135pp.

Wine Conversations - Snake & Herring with Tony Davis

Tuesday 25th June 7.30pm - 10pm - Champagne Lounge

Tony Davis from Snake + Herring will be your host at dinner. Snake + Herring are on a constant search for the finest parcels of fruit from the best wine growing regions in the state. Great wine demands great food and S+H business partner and Yarri Head Chef Aaron Carr will be cooking alongside Russell for this special event. All wines available for sale at winery cellar door pricing.

4 course shared table dinner, 8 matched wines, \$89pp

Negroni Week

25th to 29th June - Bistro & Bar

Negroni - the classic blend of Campari, Gin and Vermouth. An aperitif which proves that balance and simplicity make truly magnificent drinking. We'll list many versions of the drink first invented at Caffè Casoni in Florence in 1919, together with tasty aperitif snacks to match. At the bar, no bookings required.

Negroni Masterclass

Thursday, 27th June 6.30pm - 8pm - Private Dining Room

As part of Negroni week we're teaming up with Campari for a cocktail masterclass. Luca Baioni will mix, shake and muddle your way creating the best Negroni, as well as a few twists on the classic. Roll up your sleeves and learn how to mix the finest version on your table.

Nibbles + cocktails \$59 per person

JULY

ICON Wine Conversations - Xanadu with Glenn Goodall

Tuesday 2nd July 7.30pm - 10pm - Champagne Lounge

A rare chance to taste the Jimmy Watson Memorial Trophy winning 2016 Cabernet Sauvignon. Established by Dr John Lagan in 1977 Xanadu continues to produce some of the finest Chardonnay and Cabernet wines made in the region. Senior winemaker Glenn Goodall is your host and will talk and taste you through the Xanadu range, and join the spirited conversation at this dinner-party style event.

4 course shared table dinner, 7 matched wines, \$99pp

Manjimup Black Truffle Week

13th to 20th July - Bistro & Bar

Book for dinner or lunch in the Bistro to taste truffle dishes, or join one of our special events to celebrate one of the most marvelous ingredients we grow on the planet - the Manjimup Black Truffle.

Bastille Day Dinner (truffle upgrades available)

Saturday 13th July - Multiple Booking Times - Bistro

A celebratory dinner with such a sense of occasion. Delicious bistro food, super-premium wines from the regions of France - Loire Valley, Burgundy, Rhône Valley & Sauternes, and gorgeous French music. Oh la la. \$12 truffle upgrade for main course

4-courses, 4 matched wines, \$110

Truffle Cooking Masterclass

Tuesday 16th July 6-8pm - Private Dining Room

How to use a truffle - and 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 Manjimup truffle-infused dishes including his amazing Truffle & Dellendale Cheese Toastie. Truffle-friendly wines matched with each dish. Limited Seats.

4 dishes, 4 wines, \$125

Pinot & Manjimup Black Truffle Dinner

Thursday 18th July 7 - 10pm - Champagne Lounge

A match made in heaven. We'll be matching delicious new and old world Pinots with 5 courses of Al Blakers Manjimup Black truffle dishes. Russell Blaikie will talk you through the dishes and his inspiration for them. An intimate evening with only 20 seats available in the exclusive Champagne Lounge.

5 courses, 6 wines, \$145

AUGUST

Wine Conversations - Dave's Giro D'Italia

Thursday 15th August 7pm- 10pm - Champagne Lounge

Dave Mullen travels to Italy to taste and buy wines several times each year. Join him on a 'tour of taste' to sample of some of his favourite wines across multiple regions, sharing his knowledge of the wines, the people who make them and the amazing countryside that keeps drawing him back. Limited to just 18 seats in the Champagne Lounge.

4 shared courses of Italian inspired food, 8 wines, \$99

Wine Conversations - Domaine Naturaliste with Bruce Dukes

Thursday 22nd August 7pm - 10pm - Champagne Lounge

When you consider Bruce's background, you know this is more than just a wine dinner. Bruce made wine for Francis Ford Coppola at his Niebaum-Coppola winery in California, as well as having a significant tenure at the Iconic Margaret River Winery - Pierro. Bruce will join you, dinner-party style to talk through his Domaine Naturaliste wines and share his experiences.

4 course shared table dinner, 8 wines, \$89pp

Wine Conversations - Corymbia with Rob Mann

Thursday 29th August 7pm - 10pm - Champagne Lounge

One of the most accomplished and recognized winemakers in Australia - Rob Mann from Corymbia will host a casual, fun and informative dinner in the Champagne Lounge. Rob will benchmark his iconic swan valley and Margaret River wines against some great examples of the same varieties from around the world. So many great stories to tell.. All wines available for sale at winery cellar door pricing.

4 course shared table dinner, 6 matched wines, \$99pp

SEPTEMBER

Wine Conversations - Clandestine Vineyards with Nick Stacy

Thursday 5th September 7pm - 10pm - Champagne Lounge

Nick Stacy from Vinaceous wines will be your host at dinner. Nick, together with his business partner and winemaker Michael Kerrigan, had a vision to create a unique wine company that hand selected the best regional Australian vineyards and pockets of fruit, crafting the varietals they know and love, to showcase Australia's finest wine regions for what they are truly capable. Their premium range - Clandestine wines will feature tonight. All wines available for sale at cellar door pricing.

4 course shared table dinner, 8 matched wines, \$89pp

Icon Wine Conversations - Champagne Laurent Perrier with Caroline Desaulle

Friday 27th September 7pm - 10pm - Champagne Lounge

One of the few remaining family owned Champagne houses, Laurent Perrier dates back over 200 years. Pioneering family members set solid the foundations required to produce great champagnes, purchasing vines in the very best sites of Bouzy, Tours-sur-Marne, and Ambonnay. Caroline will talk you through the history, the wines and the stories that combine to make Laurent Perrier stand as one of the finest Champagne houses on the planet. Limited seating. The menu will feature Champagnes including Millesime 2006, Grand Siecle, Ultra Brut & Cuvée Rosé.

5 course dinner, 5 matched \$120pp

***Bookings and prepayments are essential for all ticketed events.

TASTE OF MUST

Tuesdays, once a month.

Come with us and tour the world of flavour with a monthly four course menu that Russell Blaikie has designed to celebrate the dishes, ingredients and tastes of the countries chosen. Bookings essential

Four Courses \$65. Optional matched wines \$45.

Taste of Must - SPAIN

Tuesday July 9th

Taste of Must - FRANCE

Tuesday August 6th

Taste of Must - MOROCCO

Tuesday September 3rd

LOVE YOUR LOCAL

5pm - 8pm most Tuesdays

Make our bar your Local on Tuesdays! We invite wineries to take over the bar and pour a range of wines to taste, pick your favorites to purchase from \$5 a glass with bar snacks \$5 a plate.

We've locked in some Wineries, check our socials for new dates.

Tuesday June 18th - Vinaceous

Tuesday June 25th - Snake and Herring

Tuesday July 2nd - Xanadu

Tuesday August 20th - Domaine Naturaliste

MUST Winebar

Open Friday from 12 noon
Open 4-late Tuesday to Saturday
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