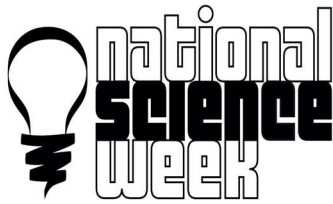




Private, charming, and elegant for any occasion



Star gazing with

Adam Rains and his telescopes. A PhD student at the ANU Research School of Astronomy & Astrophysics. Using some of the largest telescopes in Australia, he studies stars cooler in temperature, redder in colour, and smaller in size than the Sun to understand both the stars and their planets. Outside of his research Adam is a keen science communicator, working at Mount Stromlo Observatory and serving on the ACT coordinating committee for National Science Week.

Tuggeranong Homestead
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Inviting you to a Star Gazing Dinner with matching Wines at Tuggeranong Homestead on Saturday 14 August, commencing at 6.00pm

On Arrival Tomato Bocconcini Basil, Zucchini Fritters Duck Sausage Hoisin
Bean Room **Sauce**

*NV Champagne Didier Chopin Brut – Marne, France
The science of Champagne bubbles.*

Tarragon and Lemon Sorbet

Entrees' **Seafood Cob**

*Drawing
Room*

*2020 Nugan Estate Frascas Lane Chardonnay – King Valley, Vic
2020 Lenton Brae South Side Chardonnay – Margaret River, WA
How regions (along with treatment of grapes) can affect the flavour of wine.*

Main **Aged Grass Fed Tenderloin Wellington Mushroom Duxelles, and
Sauté Spinach with Shiraz Jus
Roasted Seasonal Root Vegetables
Beans with Truffle Oil and Silvered Almonds**

*2018 Helen & Joey Estate Inara Cabernet Sauvignon – Yarra Valley, Vic
Cool climate Cabernet
2018 Sergi Estate Basket Pressed Shiraz – Adelaide Plains, SA
Warm Climate Shiraz.*

Dessert **Norwegian Omelette**

(in fact the "scientific dessert" by using Benjamin Thompson's discovery of the low thermal conductivity of egg whites during 1867).

*2018 Cookoothama Botrytis Semillon – Darlington Point (Riverina), NSW
Beautiful liquid from a shrivelled up mouldy grape.*

Cheese and Port Trolley

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\$150 pp on
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