



SUMMER PROGRAM

This year's summer program of "**A month of Sundays**" will commence on Sunday 27th December 2009 and conclude on Sunday 24th, January 2010 with some old favourite performers and we are pleased to introduce you to some new ones

♪ **Sunday 27th December**

The Escalators - 4.30 to 7pm

Wine tasting & sales 10.00am – 7pm
BBQ by the Fire Brigade - Plate du jour

♪ **Sunday 3rd January**

Pigeon House Jazz Band – 4.30 to 7pm

Wine tasting & sales 10.00am – 7pm
BBQ by the Fire Brigade - Plate du jour

♪ **Sunday 10th January**

Karisma Katz - 4.30 to 7pm

Wine tasting & sales 10.00am – 7pm
BBQ by the Fire Brigade - Plate du jour

♪ **Sunday 17th January**

Pigeon House Jazz Band - 4.30 to 7pm

Wine tasting & sales 10.00am – 7pm
BBQ by the Fire Brigade - Plate du jour

♪ **Sunday 24th, January**

Tux Deluxe - 4.30 to 7pm

Wine tasting & sales 10.00am – 7pm
BBQ by the Fire Brigade - Plate du jour

We are delighted to continue with our community initiative by supporting our local Volunteers Bush Fire Brigade. They will be rustling up a classic sausage sizzle BBQ. Cheese Plates and Plate du jour will be available.

OTHER EVENTS

New Years Eve ♪ **Thursday 31st, December** - family outing, bring a picnic rug, picnic basket & enjoy Live Music in the vines with

The Scribblers - 5.00 to 8.00pm

Wine tasting & sales 10.00am – 8pm
BYO picnic \$10/p/p 18yrs+

All Live Music events are \$10 per persons aged 18 years and over; part of the proceeds will go to the Bawley Point Volunteer Bush Fire Brigade. Wine tasting and sales will be available from 10 am. We are looking forward to seeing you again

**THANK YOU FOR NOT BRINGING
NON ESTATE WINES TO OUR PREMISES**



SPECIAL EVENTS

Bookings are essential for all special events. Phone 02 4457 2555 or email wine@bawleyvaleestate.com.au

Friday 8 January

Italian menu - \$70 p/p inclusive of wine

Confirmed bookings essential

Antipasto

Crostini en Croute
Stuffed Zucchini Flowers
Prosciutto with Herbed Mushrooms
Sopressa Salami

2007 Big Spotty

2006 Chambourcin

Mains

Braised Pork Loin with Salsa Verde
Rosemary Potatoes
Pea Puree

2007 No Toes Red

2007 Gantry Chardonnay

Dessert

Trio

Orange and Cardamom Ice Cream
Orange and Almond Cake
Marinated Oranges

2008 Verdelho

Friday 15 January

Asian Menu - \$70 p/p inclusive of wine -

Confirmed bookings essential

Starter

Spiced BBQ Prawns with Asian Herbs in a Nuoc Cham Dressing

2005 Chambourcin - chilled

2007 Gantry Chardonnay

Mains

Beef Rendang Curry
Potato and Eggplant Curry
Coconut Dahl
Jasmine Rice
Cassava Crackers

2008 Verdelho

2006 Cab/Sauv or 2007 No Toes

Sweet

Fresh Mango and Homemade Coconut Ice-cream

2008 Late Harvest Verdelho

Friday 22 January

Greek Menu - \$70 p/p inclusive of wine -

Confirmed bookings essential

Greek Meze Plate

Mini Cup of Chilled Yoghurt, Mint and Cucumber Soup

Marinated Octopus

Spicy Grilled Eggplants in Olive Oil

Grilled Haloumi Cheese

Pita bread

2007 Brush Island Rosé

2007 Gantry Chardonnay

2005 Chambourcin

Main

Traditional Slow-Roasted Lamb with Potatoes

Greek Country Salad

2007 Cab/Sauv

Sweet

Greek Yoghurt cake with homemade Lemon Ice-Cream

2008 Late Harvest Verdelho

Tasting room trading hours – Summer 2009/2010

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| Christmas Eve | 10am to 3.30pm |
| Christmas Day | CLOSED |
| New Years Eve | 10am to 8pm |
| Mondays to Saturdays | 10 am to 6pm |
| Sundays | 10am to 7pm |
| 25 & 26 January | 11am to 4.30pm |