



*Stonier*

# STONIER FAMILY TABLE

## SERIES OF SEASONAL LUNCHES

Annual series of three lunches at our table with the Stonier vigneron, owners, winemakers and team.

We invite you to join us for a lunch menu curated and prepared by local chefs and our team, matched with Stonier wines and back vintages from our cellar.

*\$160.00 per person per event / \$140.00 for KBS Wine Club and Single Vineyard Club Members  
\$480 per person for the series / \$420 for Club Members*

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### **VINTAGE LUNCH**

Friday April 5th

Every day during vintage, we pause for lunch and a glass of something interesting. We have decided to share this experience with our friends for vintage 2024. Among our crew and community are passionate chefs, old school cooks and 'foodies', and we have loved building the tradition of cooking for each other into our culture. Lunch is local, shared summer produce passed around our table with wines from our cellar collection and museum stock.

### **FIRESIDE LUNCH**

Friday July 12th

Slowing down, wintering and taking time over our favourite table in cellar door by the fireplace. Think roasted fish and meats, rich sides and vegetables, truffles, hand made pasta and new release pinot noir from the cellar. Cook Guy Mirabella always looks to celebrate ingredients, and with his Italian heritage and passion for preparing shared food, this will be the perfect winter menu...

### **BUDBURST LUNCH**

Friday October 25th

Our vineyards are green and lush again with new shoots and budburst. Take a vineyard walk and glimpse what the season ahead may hold. We look to lighten the menu with Patrice Repellian cooking in a season he adores, perfect for his delicate French sauces and technique which will have the produce singing.

*Bookings essential  
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