



Where wine, food and the arts touch the senses...

June 2006 Newsletter

*Winter is here...time for comfort
food, a rich red and log fires....*

Cellar Door with Jane Tilley...

The home fires are burning in the big red barn as the winter months are upon us. Summer was hot and long and now winter is here with a clunk. Reds are flavour of the month again and we've come up trumps with a great new release Shiraz to tantalize your taste buds. More of that story later...We are still enjoying nice busy weekends with Saturday being the day for wine purchases and group lunches and on Sundays, people take advantage of our great food, menu specials and quality live performers. We are about to phase in our new Winter Menu, which will feature the usual interesting mix of flavours to match our star-studded range of French, Italian and Spanish varietal wines. New dishes include a Cajun Salmon cutlet with roasted pumpkin, rocket and a citrus cream sauce, paired with our Arneis, definitely a taste sensation. We are also bringing duck to the menu in a flavoursome risotto with shitake mushrooms, accompanied by one of our lovely rich pinots...a match made in heaven! Mothers Day was a sell out and the chefs put together a gorgeous menu. The Mum's were serenaded by Rob Pappalardo and Jonathon Wade...virtuoso guitar and incredible Hammond organ combined to create a blues and jazz sound that got the barn jumping.

Our 6 weekly Spanish days are always a raging success with Tapas, Latin music and Flamenco being the flavour of the day. The irrepressible rhythms of Los Chanelas, the colourful swirl of the dancers and the stamping of flamenco shoes on our little dance floor is so infectious that customers and the occasional staff member join in for a dance, sitting down only to enjoy a delicious Tapas meal and refresh their wine glasses. The Tempranillo flows and the band acts as ambassadors for this incredible Spanish red - they drink their share of it too I might add!!



Queens Birthday Weekend...

The Queens Birthday/Winter wine weekend is not too far away. It would have to be the biggest weekend of the year and everyone has to be catered for, from busloads of casual tasting groups to serious wine drinkers and those who want the total experience choose to wine and dine in the Cellar Door restaurant. Like last year, we will have two tasting areas; one of our big wooden tables set aside for casual dining with individual grazing plates, cheese plates and baguettes available throughout the afternoon. The other half of the barn and the six stalls will be reserved for restaurant seating with live music all afternoon. This seating will be limited to about 80 so get in early with your booking to avoid disappointment!

See the gig guide for who's on over the three days and if you can't make it down, we'll be at the Good Food and Wine Show at the Exhibition Centre the following weekend. I think (if I'm good) they may even let me out for that weekend so I might see you there!!

Wine talk...

Ok it's brag time!! We previously mentioned our '04 Shiraz I am sure. The Gold Medal winning '03 has sold out so we had no choice but to launch the '04...to be honest, we couldn't wait to get this wine out for tasting and sales! With two Silvers, two Golds and 2 Trophies under it's belt this is another great red from the Box Stallion stable, reinforcing the fact that we can make a quality, full flavoured Shiraz on the Mornington Peninsula.

The latest review for this wine came from the US Wine Spectator magazine, penned by Harvey Steiman. Gracing it with 90 points he comments..."Peppercorns herald this racy, ebullient Shiraz, tight and almost tart but radiant with plum, blackberry and spice aromas and flavours..."

Retailing at Cellar Door for \$35, this pedigree wine follows in the footsteps of our two previous Gold Medal and Trophy winning Shiraz releases, the '01 and '03 as a great quality cool climate Shiraz.

It was no surprise to us to notice that the '02 Arneis has been selling like hot cakes! It is a sensational white wine...a rare bird from the Piedmont region with such interesting characteristics we love using it for tasting groups and wine education. This Italian is retailing at \$20, which is a steal for such a delicious wine that is very food-friendly and a good talking point amongst wine buffs interested in trying something different. Try it with oysters or on the opposite end of the flavour spectrum, with an Indian Curry. The slight oiliness mid palate is a useful insulator against chilli spices and the spicy pear, apple and nougat characteristics enhance both full flavoured and subtle dishes.

Functions...

The Red Barn Cellar Door Café has a unique ambience. The friendly relaxed atmosphere, great service, fabulous food and excellent wines make a winning combination for those seeking a venue with a difference. The Barn itself once housed thoroughbred stallions and is situated on a 100 acre Estate. Where horses once roamed, vines now grow and our handsome trees, green lawns and lake provide lovely photo opportunities and some delightful areas for outdoor dining and ceremonies. Our dishes utilise fresh, seasonal and local produce and we make a point of matching interesting flavours with our large range of varietal wines. The Cellar Door will seat 80 people Banquet Style in the main dining area. The adjacent stalls will provide seating for 40 more people.

Cocktail style receptions will cater for up to 200 people.

There is always the option of an out door event. Our large wooden tables are transportable and we are more than happy to organize the hire of Marquees and additional seating. All our function packages are inclusive of Venue Hire, appropriate staffing, in house tables & chairs, table linen, glasses, crockery, cutlery, cake table, gift and registry table, use of grounds or building for your ceremony and background recorded music. Table service drinks plus bar area provided.

Our table linen, crockery and cutlery are of the best quality.

The Red Barn has a unique ambience. We provide subtle lighting with fairy lights in the main dining room. Candles may be arranged by request.

If you haven't yet enjoyed the Box Stallion experience, please feel free to drop in for a glass of wine and we can discuss your function needs in person.

Cocktail Party

This is a great option for a casual reception that gives your guests plenty of time to chat and circulate. Our finger food is served by our friendly staff and spaced throughout the evening according to your needs. This also allows for your evening to flow with ease around activities such as speeches, presentations and entertainment.

We pride ourselves on the presentation of our food and it's all made in house with fresh seasonal ingredients and where possible, sourced locally.

Option of 8 or 12 pieces of hot and cold finger food.

\$42 or \$54 per head.



Buffet Style

A casual approach to dinner with finger food and welcoming drinks served to your guests upon arrival followed by a Buffet style main course, with a delicious range of hot and cold dishes, fresh salads, sauces and breads to compliment.

Circulating at the Buffet table is a good social event and if need be, the big eaters may help them selves to seconds!

Dessert is again Buffet Style with a great selection of homemade delights.

If you can't decide what to have then you can sample more than one!

Fresh fruit will always be included as well as a platter of cheeses and crackers.

Once seated with your food our waiting staff will attend to your every dining need and drinks are refreshed if you so desire.

\$68 per head.



Fine Dining

Those who love the 'traditional' touch will appreciate this package. Your guests will

be greeted with drinks and canapés.

Once pre-dinner mingling is over they will be shown to their seats to enjoy a delicious three-course meal.

Timed according to your

needs with appropriate breaks for speeches and musical interlude, your every need will be catered for at the table.

This option includes fine crockery, linen and glassware.

\$80 per head.

Our drink packages are as follows:

\$22 per head for 3 hours of consumption/\$24 per head for four hours of consumption.

This includes:

Sparkling Wine.

A choice of four of our wines @(\$27 per bottle or under).

Full strength and light beer.

Soft drink and juice.

Wines may be charged by consumption only with wines pre-selected from our range upon availability.

To arrange or discuss a function feel free to call Jane on 03 59897444 or you can

Email: jane@boxstallion.com.au



Box Stallion Winery Gig Guide

Sun 4th June ~ **Continental Drift...come and enjoy all things Italian!** The music, the wine, the food...you could be in Florence!
\$40 per head for food, entertainment and wine tasting. **BOOKED OUT!**

Queens Birthday weekend

Sat 10th June ~ **Daniel Palamara:** entertains with his great mix of retro classics and Top 40.

Sun 11th June ~ **Rob Pappalardo and Johnathon Wade...**do not miss these guys. Fabulous Hammond organ and very tasty guitar.

Mon 12th June ~ **Juvita and Joel:** cap off this weekend of wine, food and merriment. These guys are faves with us...Top 40 and soulful classics with Juvita's amazing voice and Joel's sleek guitar playing.

Sun 18th June ~ **The Incident:** Michelle's sultry vocals and country/folk flavour entertain us on this relaxing post Queens Birthday weekend.

Sun June 25th ~ **Time and tide:** the first Box Stallion appearance for one of our staff members, Heidi. A very talented vocalist and songwriter, backed up by Rod and Kelvin.

Sun July 2nd ~ **Daniel Palamara:** Dan the man is back again just because we love him!

Sun July 9th ~ **Rob Pappalardo and Johnathon Wade...**do not miss these guys. Fabulous Hammond organ and very tasty guitar.

Sun July 16th ~ **Grant and Bea:** lovely mellow vocals and grooves featuring the talents of this awesome "muso" couple.

Come and enjoy our great selection of live music...

Bookings for these or any of our other events are highly recommended and can be made direct to Jane at Cellar Door.

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Check our website anytime for an updated gig guide, current menus, function packages and vintage news! www.boxstallion.com.au



Miguel Ovejero of "Los Chanelas"



The "nook" with art by Carole Foster



BOX STALLION MAIL ORDER Price List

The Mornington Peninsula's leader in varietal wines...

Wine	\$ (bottle)	QTY	Total
2004 Sauvignon Blanc	\$19 X	_____	\$ _____
2003 Arneis	\$20 X	_____	\$ _____
2004 Red Barn Chardonnay	\$19 X	_____	\$ _____
2002 Enclosure Chardonnay	\$23 X	_____	\$ _____
2004 Moscato	\$19 X	_____	\$ _____
2002 Sweet Harmony	\$19 X	_____	\$ _____
2003 Blaze Rose	\$16 X	_____	\$ _____
2002 Dolcetto	\$19 X	_____	\$ _____
2003 Red Barn Pinot Noir	\$19 X	_____	\$ _____
2003 Enclosure Pinot Noir	\$27 X	_____	\$ _____
2004 Shiraz	\$35 X	_____	\$ _____
2004 Tempranillo	\$39 X	_____	\$ _____
less 10% Discount for dozen purchase			\$ _____
plus delivery (\$5 to Melb metro, \$15 elsewhere)			\$ _____
TOTAL COST OF ORDER:			\$ _____

Payment/Registration Details:

Name: _____

Address: _____

_____ State _____ P/code: _____

Tel BH: _____ Mob: _____ Email: _____

Direct Payment (EFT) to - Box Stallion P/L BSB 033 086 Acc. 21 6427 Please fax payment receipt.

By Credit Card - Number _____/_____/_____/_____ Exp: ____/____

Name on card: _____

Signature: _____

Pay Cheque Drivers Lis. No: _____ Exp Date: ____/____/____

Yes I would like to join the Friends of Box Stallion mailing list

Please FAX to 03 5989 7688

Box Stallion P/L

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