

WILDE

An evening with Peter Lehmann Wines

Wednesday September 16th, 2026
Hosted by **Brett Schutz, Winemaker**

Masters Wigan Riesling 2016, Eden Valley

*Carlingford Lough rock oyster, yuzu ponzu, Dinish Island crab
& avocado tartar, Castletownbere scallops, lime beurre blanc*

Masters Eight Songs Shiraz 2020, Barossa Valley

Autumn mushroom and pancetta orzotto, truffle Parmesan

Stonewell Shiraz 2016

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Stonewell Shiraz 2009 (served from Magnum)

*Roasted lamb rack & braised shoulder potato cake,
glazed baby vegetables, sauce poivrade*

Masters Mentor Cabernet Sauvignon 2018, Barossa Valley

Bitter chocolate tart, mirror glaze, gold leaf, blackberries, sea salt

Petit Fours / Selection of teas and freshly brewed coffee


**PETER
LEHMANN**


FEBVRE
— WINES —

We strive to source all of our fish and seafood from sustainable sources. All our meat and poultry is 100% Irish and is traceable from farm to fork. For guests with special dietary requirements or allergies, please ask your server for our allergen reference book.