



Sofitel Wine Dinner with *Clyde Park*

Clyde Park Vineyard was established in 1979 when the varieties of Chardonnay and Pinot Noir were planted on the property. Over the past few years we have moulded our vineyard philosophy towards making a more sustainable and strong viticultural system. We believe this is the best way to ensure a long term future for the vineyard.

MENU

Rillette of pork

2022 Clyde Park Estate Sparkling Rose Method Traditionelle - Geelong, Victoria

Ceviche of kingfish, avocado and citrus

2024 Clyde Park Estate Pinot Gris - Geelong, Victoria

Steamed turbot, buttered leeks and caviar beurre blanc

2023 Clyde Park Estate Chardonnay - Geelong, Victoria

Roasted Riverina lamb rack, fondant potato, provencal tian, cumin eggplant, tomato and black olive jus

2024 Clyde Park Estate Pinot Noir - Geelong, Victoria

Valrhona Guanaja 70% crèmeux with cherry sorbet

2021 Clyde Park Estate Shiraz - Geelong, Victoria



Our kitchens contain multiple allergens and foods which may cause an intolerance or allergic reaction. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance or allergic reaction. Please inform our team if you have a food allergy or intolerance. All seafood is sustainably certified. Menu is seasonal and subject to change without notice.