

Yarra Valley Wine and Food Society
Function 253 at Tea House on Burke, October 17, 2014

Tea House on Burke was the venue for Function 253 with Graeme Boyles as food master and Russell Jones as wine master. It is four years since our last function at this delightful restaurant specialising in Cantonese cuisine. Due to smaller numbers attending a special menu was not possible so we chose one of the banquets from the à la carte menu which made it more challenging for Russell.

A Lanson 2002 Vintage Champagne was savoured as we waited for our first course. Its fine, elegant palate encouraged us to relax and wait for the delights that followed.

Our first course a Crab Meat Egg White Omelette, was paired with a Quartz Reef Pinot Gris 2011 from central Otago in New Zealand. The soft fluffy texture of the omelette enhanced by excellent crab meat combined well with the lingering dry palate of the wine.

A Roland Tissier et fils Sancerre 2011 was first paired with Chicken Sang Choi Bao. The fresh, crunchy lettuce provided an excellent carrier for the very tasty chicken. This very dry, medium bodied Sancerre also proved to be an excellent combination with the chicken as well as with the sundry flavours of the Spicy Salt Garfish that followed. The paring of the Sancerre with 2 different courses gave rise to some interesting conversations.

Peking Duck was next with another Quartz Reef wine – a 2011 Pinot Noir that also accompanied the subsequent course. Its firm tannins provided an excellent nose and stood up to the flavours of the duck however in hind sight perhaps a sticky may have been another alternative option for the King Prawns in Singapore Chilli Sauce that followed.

Back to Australia for our next wine, a Bests Bin O 2004 Shiraz, to enjoy with our eye Fillet beef in Szechuan Sauce served with special fried rice. I'm not one who particularly likes fried rice but this one was the best I have had. An excellent dish to go with the Bin O that truly lived up to its reputation.

Lychees with Ice cream was about all we had room for along with Chinese tea/coffee with homemade cookies.

Congratulations to Graeme and Russell who overcame all challenges that came their way in arranging a most enjoyable evening of food and wine.

Neridah