



LYONS WILL  
EST. 1994

# Corporate dining package

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# Our story

Lyons Will Estate is a family owned, estate grown, vineyard and winery in the Macedon Ranges. We specialize in Chardonnay, Pinot Noir, Riesling and Gamay.

The cellar door is nestled within the vines at the foot of the Cobaw Ranges and is the perfect place to celebrate the achievements of your team, the year that's been and the year to come.

Wines are crafted by hand, with a strong emphasis on sustainability and traditional wine making techniques. Our ethos is simple: 'look after the vines and the vines will look after the wine'.

Good grapes coupled with a minimalist winemaking approach results in a good honest wine with a great acid balance and a clean linear finish.





# Food

We partner with a number of local and Melbourne based chefs, who can accommodate all budgets and tastes. From simple but delicious locally sourced tasting platters matched with a flight of Lyons Will wines, to theatrical off-grid meals cooked over fire, to canapes on the deck overlooking the vines.

We can create a food and wine experience that reflects your wishes with the following menus providing an example of more elaborate offerings.

Have something else in mind? We'd love to work with you to make it happen.

# Sample menus

## COOKING OVER FIRE

Preserved pine mushrooms '2020' with 'The Cheese Rebel' aged cheddar & Eggplant escabeche on toast

Salmon on pine planks served with grilled fennel salad, crème fraiche dressing and Turkish bread

Pork cutlet with fermented red cabbage, baked apple and walnut salad, honey-butter-mustard sauce

Dark chocolate 'Gâteau Marcel' cake, served with sea salt, chocolate pearls and poached pear

## TASTING MENU

Homemade locally grown pickled vegetables

Pesce crudo - raw fish, spring onion oil, cumquats

Panelle - Chickpea fritters, fennel pollen, labneh, pickled samphire

Sarde e cantaupe - grilled sardines, rock melon, sea blight

Spiedini di agnello e melanzana - Lyons Will Estate lamb and eggplant skewers, mountain pepper, pickled rhubarb, saltbush

Cassatelle ricotta e cioccolato - fried sweet ravioli filled with buffalo ricotta, chocolate

## PLATED LUNCH

Snapper, red pepper and black sesame croquettes, white bean puree

Potato, savoy cabbage & pickled ginger pancake with soy and orange braised pork belly

Tea-smoked duck breast, blood plum glaze, confit shallot & potato galette, roasted baby beetroot, beetroot chips

Warm orange pudding with dark chocolate sauce, cinnamon & cardamon infused mascarpone, toasted almond crisp

***These are sample menus only.  
Experiences can be tailored to your  
needs and budget.***



# Wine

Our winemaking philosophy is hands off and true to the land the grapes are grown. We do not buy or sell any fruit, utilising everything and only what comes from within our fence lines. We do not add or remove any acids, tannins or colourants, and have moved away from relying on commercial yeasts and bacteria.

## Tasting experience

Your Lyons Will tasting experience is lead by one of the members of the small Lyons Will team. No matter who guides you through the wines they have been present for every moment of the wine's life from pruning, to picking, to bottling.

Our current tasting offering:

2022 Lyons Will Estate Riesling

2021 Lyons Will Estate Chardonnay

2022 Lyons Will Estate Rose

2017 Lyons Will Estate Gamay

2019 Lyons Will Estate Pinot Noir

We also offer wines by the glass or by the bottle.

# Making it special

**Talk to us about gift packs for your staff or clients.**

**Lyons Will cobranded booklet:** including a welcome note from you, itinerary for the day, history of Lyons Will Estate, tasting notes for each wine included in tasting experience, map of Lyons Will Estate.

**Lyons Will gift pack:** One bottle of Lyons Will Estate wine, one Lyons Will branded wine glass. Packaged in tissue into Lyons Will branded twin pack.

**Something else? Let us know. The sky's the limit.**





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# Thank you

Please don't hesitate to contact us with any questions.

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