



# STEAM & CUISINE *Wine Train*



*Experience wine tasting at its unique best!*

*The Steam & Cuisine Wine Trains feature wine tastings by **TARRAWARRA ESTATE** and **HELEN'S HILL WINERY**.*

*Our carefully prepared menu complements the variety of wines being tasted during the evening. Included is a return journey from Belgrave to Lakeside, wine tastings and a three course meal on board our heritage dining carriages.*

**TarraWarra Estate - Friday 10 February 2012**

**Helen's Hill Winery - Friday 9 March 2012**

**Time: 7.00pm arrival for a 7.30pm departure  
returning to Belgrave at 10.00pm.**

**Bookings Essential**

**Phone (03) 9757 0700**

**Book Online [www.puffingbilly.com.au](http://www.puffingbilly.com.au)**

Ticket prices are not transferable to other events nor refundable.

On declared days of TOTAL FIRE BAN in the Central Zone, this service will be diesel hauled.

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## TARRAWARRA ESTATE

10 February 2012

Guest Presenter: Simon Napthine,  
General Manager

Since the first vintage more than 20 years ago, Tarrawarra Estate, located in the Yarra Valley, has established itself as one of Australia's great wine estates. The Tarrawarra Estate Chardonnay and Pinot Noir have consistently received many prestigious Australian and international awards.



## HELEN'S HILL WINERY

9 March 2012

Guest Presenter: Allan Nalder,  
Founding Partner

Helen's Hill Estate is a 100% family owned vineyard that carefully balances traditional values and modern efficiencies to make exceptional cool climate wines. Located in the Yarra Valley, it's named after the previous owner of the property, Helen Fraser. Established in 1996, the Estate produces two labels: Helen's Hill and Ingram Road.

## STEAM & CUISINE WINE TRAIN MENU

- Canapes on arrival

### Entrée

- Selection of cured meats

### Choice of Main

- Polle Verde - Free range chicken breast stuffed with sun dried tomato, pine nuts, fetta and spinach, topped with a creamy based sage sauce accompanied with seasonal vegetables.
- Beef tenderloin served with a Bordelaise Sauce accompanied with seasonal vegetables.

### Dessert

- Petit Fours

**FARE:** \$109 per person. No concessions apply.

## ENQUIRIES AND BOOKINGS

Telephone: (03) 9757 0700 during business hours, Mon – Fri.

Email: [info@pbr.org.au](mailto:info@pbr.org.au)

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