



MENU

WINE DINNER SERIES

by THE GLEN HOTEL

SEASONAL CANAPÉS ON ARRIVAL

Wynns Riesling Vintage 2024
Coonawarra, SA

FIRST COURSE

Toothfish, Smoked Pig's Trotter Broth, Enoki,
Fermented Shiitake Mushrooms

Wynns Messenger Chardonnay 2024
Coonawarra, SA

SECOND COURSE

Kangaroo Ravioli, Beurre Noisette,
Warrigal Green Oil, Pecorino, Macadamia,
Muntries

Wynns Old Vines Shiraz 2019
Coonawarra, SA

THIRD COURSE

Stone Axe Full Blooded Wagyu Striploin,
Marrow Croquette, Dutch Carrot,
Pea Mousse, Bee Pollen, Black Garlic, Jus

Wynns Cabernet Sauvignon 2023
Coonawarra, SA

FOURTH COURSE

Artisanal Cheese Grazing Board
Wynns V&A Lane Cabernet Shiraz 2022
Coonawarra, SA

MEET YOUR HOSTS

Brad Casey

EXECUTIVE CHEF
THE GLEN HOTEL



Brad Casey, a seasoned Executive Chef, has dedicated many years to crafting high-quality meals that evoke emotion and joy with every bite. His passion for culinary excellence shines through with his meticulously curated Elements of the Vine menu. Brad masterfully balances the flavours of fine wine with fresh seasonal produce, creating a harmonious dining experience that delights the senses.

Rob Wilkins

SOMMELIER
TREASURY WINE ESTATES



Rob's love for wine led him to complete a Wine Marketing degree at the University of Adelaide in 1998. Since then, he's worked across renowned wine regions including the Barossa with Rockford Wines and Marlborough with Montana Wines (now Pernod Ricard). For the past 17 years, he's been based in Brisbane with Treasury Wine Estates.

A longtime fan of Chardonnay, Rob enjoys sharing great wine with good company — and he's looking forward to guiding you through tonight's wine journey.

THE
GLEN HOTEL
Est. 1863

