

# media release

For Immediate Release  
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***AWARD-WINNING STEAKHOUSE RESTAURANT PRESENTS  
AN INTERNATIONAL DEGUSTATION & WINEMAKER DINNER***

***Featuring Discussion with Master Winemaker, d'Arry Osborn of the d'Arenberg Winery***

**(Melbourne)** *Steakhouse*, part of the Rivers Group of world-class restaurants and cruises, is pleased to announce a one-of-a-kind sumptuous dining event this month guaranteed to appeal to gourmands and oenophiles alike. A 7 course degustation menu, centered around the prime quality cuts of meat that *Steakhouse* is lauded for, will be presented along with a thoughtful pairing of matching wines from acclaimed McLaren Vale, SA vineyard d'Arenberg. Each dish will be prepared with an international theme and will reflect the cuisine influences of its representing country.

"Each and every single dish has been carefully chosen to give you different tastes from around the world," explains Rivers Executive Chef, Lorin Jacobs. "To prepare and cook a Degustation menu, allows me as a chef to display my skills & technique in creating and balancing different flavours from different countries, rendering exciting textures and showcasing artful forms of international dishes," he added.

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Two decades of experience in the kitchen, along with numerous gold medal awards, have put Chef Jacobs at the top of his game. His extensive knowledge of international cuisine has been fortified by Executive and Sous Chef roles throughout Europe, the U.S. and the UK. Chef Jacobs also possesses keen knowledge of Arab and Kosher kitchens as well as demonstrated skills in the fine arts of butter and ice sculpture.

d'Arry Osborn, master winemaker and much respected figure in the Australian wine industry, will be present to discuss the evening's complimenting wines from his d'Arenberg winery. Today d'Arry is overseeing his 64<sup>th</sup> consecutive vintage at d'Arenberg. His history in the industry spans his lifetime of 80 years during which he has taken the d'Arenberg brand from bulk flagon production to an internationally recognised wine brand. d'Arry's wines have been recognized with numerous critical awards and in 2004 Francis d'Arenberg Osborn OAM, universally known as d'Arry, was awarded a Medal of the Order of Australia during the Queens Birthday Honors for his contribution to the wine industry and to the McLaren Vale region as a whole.

This unique evening with the stars of food and wine will be further complimented by a Q&A with Vito Munafo from Choice Meats and Lorin Jacobs, Rivers and Steakhouse Executive Chef.

**Where:** Steakhouse Restaurant, Pier 35 Marina, Port Melbourne  
**When:** Thursday, 26 June. Canapes & Cocktails 7pm, Dinner 7:30pm  
**Cost:** \$95pp  
**Bookings:** Phone 9646 0606 or email [info@steakhouse.net.au](mailto:info@steakhouse.net.au)

**Media Guests:** Please contact Lynda Buckley on mob: 0439639139

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### About Steakhouse

As the name suggests – Steakhouse is all about the steak. The menu features prime quality Certified Australian Beef, including Black Angus and Wagyu; grilled over a flaming grill right before your eyes. Watch the Chefs in action on the wall mounted plasma screens right from your seat. Steakhouse also has a large seafood & vegetarian menu. The décor is warm and inviting; comfortable chocolate leather chairs, superb chandeliers and crisp burgundy linen. Floor to ceiling windows show off the waterfront location so every table has a view. Watch giant container ships glide right by the restaurant. Truly unique to Melbourne. Open 7 days. Fully licensed. Bookings recommended. Available for group bookings and private events. For more information call 9646 0606 or visit [www.steakhouse.net.au](http://www.steakhouse.net.au).

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## The Menu

### **On Arrival**

Sparkling cocktail with Chambord and a skewer of berries

### **France**

Beef Tartar of grass fed tenderloin served with a thinly sliced toasted French baguette  
*Matching Wine – 2007 Last Ditch Viognier, McLaren Vale, SA*

### **Australia**

Home style pie of premium Australian beef and kangaroo loin with a bouquet salad and raspberry dressing  
*Matching Wine – 2005 d'Arry's Original Shiraz Grenache, McLaren Vale, SA*

### **Japan**

Tataki of seared MSA strip loin marinated in miso on Kyuri no Sumomi with Ponzu sauce  
*Matching Wine – 2007 Money Spider Rousanne, McLaren Vale, SA*

### **New Zealand**

Medallions of Lamb noisettes with King Island cheese, roasted vegetables & garlic confit  
*Matching Wine – 2006 Derelict Vineyard Grenache, McLaren Vale, SA*

### **Spain**

Grilled Black Angus Eye Fillet with braised Oxtail, artichoke, black olives and cherry tomatoes on a disc of polenta  
with red wine Madeira infused jus

*Matching Wine – 2006 Laughing Magpie Shiraz Viognier, McLaren Vale, SA*

### **United States of America**

Certified Angus rump, pan fried with Cajun spice atop a ring of prosciutto, red bean stew and corn fritter  
*Matching Wine – 2006 Galvo Garage Cabernet Merlot, McLaren Vale, SA*

### **Austria**

Cream cheese dumpling filled with orange infused dark chocolate with apple and rhubarb compote and bourbon  
vanilla

*Matching Dessert Wine – 2006 Noble Botrytis Riesling, McLaren Vale, SA*

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