

◆ MORELANDS ◆  
GRILL

SEIFRIED WINE  
DINNER

SEPTEMBER 12  
2024

5 COURSE DINNER  
WITH WINE PAIRINGS  
90.00

WE ARE DELIGHTED TO WELCOME MARIE O'RIORDAN,  
EUROPEAN MANAGER OF THE FAMOUS SEIFRIED ESTATE IN  
NEW ZEALAND FOR AN UNFORGETTABLE EVENING.

HANDCRAFTING EXCEPTIONAL WINES FROM THEIR FAMILY  
ESTATE IN NELSON, NEW ZEALAND SINCE 1973. THE SEIFRIED  
FAMILY HAVE BEEN POURING HEART AND SOUL INTO EVERY  
BOTTLE SINCE.

RESERVATIONS ARE NECESSARY:  
EMAIL: [RESERVATIONS@MORELANDSGRILL.COM](mailto:RESERVATIONS@MORELANDSGRILL.COM)  
PHONE: (+353) 1 645 1000

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GRILL

SEIFRIED WINE  
DINNER

AOTEA SAUVIGNON  
BLANC

CHEF'S SELECTION OF CANAPÉS

SEIFRIED GRÜNER  
VELTLINER

LOCALLY SOURCED ROCK OYSTER, COMPRESSED WATERMELON  
& CUCUMBER PICKLE, GRANNY SMITH APPLE & MUSTARD

SEIFRIED RIESLING

CASTLETOWNBERE PICKED CRAB, WRIGHTS OF MARINO  
SMOKED SALMON, CHARRED POTATO SALAD, CAVIAR & LEMON  
BALM WITH GOLD LEAF

AOTEA PINOT NOIR

ANGUS FILLET OF IRISH BEEF, GRILLED ARTICHOKE & SMOKED  
CHEDDAR GRATIN IN FILO, CONFIT BEEF CHEEK & MARROW  
CROQUETTE, WILD MUSHROOM REDUCTION WITH PINOT NOIR  
VEAL JUS

SEIFRIED SWEET  
AGNES RIESLING

BITTER LEMON TART, SALTED CARAMEL CLOTTED CREAM,  
BLUEBERRY & RIESLING JAM