



YOU ARE INVITED

THE WIRRA WIRRA WINE EXPERIENCE

In support of Smiddy

An evening of exceptional wines, fine dining and purpose.

Join us for an intimate evening celebrating the craftsmanship of Wirra Wirra Wines. Enjoy a specially curated five-course dining experience at Customs House, hosted by Wirra Wirra Wines with guided commentary throughout the evening. Each course thoughtfully paired to showcase some of Wirra Wirra's most iconic wines.

Throughout the evening you'll hear the inspiring story behind Smiddy and help fund life-changing cancer research through Mater Foundation.

DATE **Friday 23 October 2026, 6:30 pm**

VENUE **Customs House**
399 Queen Street, Brisbane City

The menu

ARRIVAL

**Wirra Wirra Dry Grenache
Rosé**

FIRST

Kingfish Crudo | Blood Orange
| Green Chilli | Hazelnut |
Bronze Fennel

*Wirra Wirra Hiding Champion
Sauvignon Blanc*

SECOND

Brisbane Valley Quail Breast |
Confit Leg Tortellini | Pancetta
Granola | Puréed Corn | Brown
Shimeji

*Wirra Wirra Single Vineyard
Yandra Chardonnay*

THIRD

Rare Breed Black Berkshire Pork
Belly | Celeriac | Burnt Apple |
Charred Endive | Mustard Sauce

*Wirra Wirra Farmers Heart Grenache
Wirra Wirra The Absconder Grenache*

FOURTH

Westholme Wagyu Prime Rib |
Pomme Dauphine | Spring Garlic |
Asparagus | Bone Marrow Sauce

*Wirra Wood Henge Shiraz
Wirra Wirra RSW Shiraz*

CHEESE

Murcia Iberico | Goat, Cow &
Sheep's Milk | Honeycomb | Fig &
Nut Log | Fennel Seed Cracker

*Wirra Wirra The Angelus Cabernet
Sauvignon*

\$205 per guest. Seats strictly limited.

BOOK YOUR TICKETS

