



FUNCTION REPORT: 01 MAY 2023

Head Chef Samuel Rivas and Sous Chef Ayu Dwi treated us to the Ultimate Peruvian Experience at Pastuso. The menu incorporated unique Australian ingredients with the diverse flavours of Peru. The evening began in typical Peruvian style with Pisco Sour, an aperitif made from pisco (a grape distilled spirit), lime juice, egg white and sugar syrup.

The first course included a ceviche of cured Mooloolaba albacore tuna, dressed with chilli and ginger oil, enhanced by house-made vinegar and herbs. It was followed by a delicious ceviche of - lime and salt cured swordfish, dressed with a creamy sauce of chilli and lime tiger's milk, salsa and avocado.

The wines chosen to match the ceviche were 2014 Domaine Besson Chablis 1er Cru Mont de Milieu and 2012 Tim Gramp Wines Watervale Riesling. Both wines were showing fresh and lively characters for their age, with a zesty palate that stood up well to the sour and salty ceviche.



The next two dishes highlighted the street food of Lima: a beautifully presented confit of chicken with chilli potato mash garnished with cured egg yolk, tomato and avocado and chargrilled wagyu eye rump skewers with a huacatay sauce which highlighted the citrus, mint and basil flavours of this unique leafy green herb.



For the main course, we were treated to more smoky flavours with the black opal wagyu striploin and chargrilled Murray Cod over banana leaves accompanied by fried green plantain and a lemongrass and chilli sauce. These were served with delicious smoked sweet potato studded with squacquerone cheese, macadamia dressing and red onion. The refreshing salad comprised seasonal

greens, pickled fennel, brazil nuts and a vinaigrette made from lucuma – an exotic Peruvian fruit with a citrus and maple flavour.

With plenty of cellar options which have reached maturity, the robust flavours anticipated in the Peruvian menu offered an opportunity to use some new world wines at the value end of the scale. 2012 Bindi Composition Pinot Noir was enjoyed by many, very light in colour and elegant in palate with enough savoury flavour strength to compliment the variety of dishes. 1999 Penfolds Bin 389 Cabernet Shiraz seemed to be equally preferred by attendees, perhaps drinking at its peak at 24 years old. Its tannins had softened and all but disappeared with age, leaving a beautifully balanced palate with smooth soft fruit flavours.



Our final course, the traditional Tres Leches, was the perfect conclusion to the feast. The torched sponge cake, soaked in three kinds of milk, was complemented by the caramelised pineapple, peanut praline and coconut sorbet.

2016 Disznoko Tokaji Late Harvest Furmint matched beautifully with its light sweet palate and gentle acidity.



After our dinner, restaurant manager Jess Callalli and Sous chef Ayu Dwi gave us an insightful background to the history of Peruvian food, cooking methods and the sourcing of ingredients, some of which are grown exclusively in Peru. Judging by the lively discussion during the evening and the facts revealed in the quiz, Peru may now be on the bucket list for those keen to travel. It was certainly a memorable evening for our 17 members and 4 guests and many ladies were keen to return with family and friends.

Food Master: Lauryn van den Akker

Wine Master: Janet Harper