

# TASTE SHOREHOUSE

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**5 Course Chef's selection 79**  
**Classic wine match 50**  
**Premium wine match 90**

Market crudo, melon, burnt cream, pepitas, wasabi

NV Cassa Gheller Prosecco, Veneto  
NV Duval-Leroy *Brut Réserve*, Côte des Blancs, Champagne

Buttermilk chicken, pickled coleslaw, ricotta salata, yoghurt sauce

2016 Apricus Hill Chardonnay, Denmark, Great Southern, WA  
2015 Pietradolce Carricante, Etna, Sicily

Fremantle octopus, 'Nduja sausage, kipfler potato, confit lemon, taramasalata

2016 Eden Road Pinot Noir, Canberra District, NSW  
2015 Michel Armand Cabernet Franc, Saumur-Champigny, Loire Valley

Jospered Linley Valley pork cutlet, truffled mash, caramelised witlof,  
silver beet, sprouts

2016 The Graillot Project No. 2 Syrah, Heathcote, VIC  
2015 Koomilya Shiraz, McLaren Vale, SA

Soft chocolate ganache, bitter lemon curd, lemon crème fraîche ice cream

2016 Royal Tokaji Wine Company Furmint/Hárslevelú/Sárgamuskotály, Tokaj, Hungary  
2014 Château Roumieu Sémillon/Sauvignon Blanc, Sauternes, Bordeaux