

# TASTE SHOREHOUSE

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

Market crudo, pickled beetroot, roast hazelnut, wasabi

NV Howard Park *Petit Jeté*, Gerat Southern, WA  
NV Billecart-Salmon *Brut Réserve*, Vallée de la Marne, Champagne

Buttermilk chicken, pickled coleslaw, ricotta salata, yoghurt sauce

2017 Fraser Gallop *Parterre* Chardonnay, Margaret River, WA  
2018 Lowboi Chardonnay, Great Southern, WA

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

2016 Rabbit Ranch Pinot Noir, Central Otago, New Zealand  
2015 Domaine de la Croix Cabernet Franc, Chinon, France

Jospered Linley Valley pork cutlet, caramelised pear & whitlof salad,  
blue cheese, walnut

2016 The Graillot Project *No. 2* Syrah, Heathcote, VIC  
2012 Linnea *Trifulau* Nebbiolo, Barolo DOCG, Italy

Textures of chocolate, passionfruit curd and ice cream

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