

# TASTE SHOREHOUSE

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Five course Chef's Selection **79**

Classic wine match **65**

Premium wine match **95**

Market crudo, macadamia, burnt ruby grapefruit, saltbush, eucalyptus

NV Adria Vini *Prosecco DOC*, Veneto, Italy

NV Billecart-Salmon *Brut Réserve*, Vallée de la Marne, Champagne

Buffalo stracciatella, anchovies, pickled fennel, jospersed grapes

2017 Brave New Wine *Sunshine & Hercules* Riesling, Western Australia

2017 Weinrieder *Klassik* Grüner Veltliner Weinvertal, Austria

Fremantle octopus, Nduja sausage, kipfler, lemon, taramasalata

2017 Lonely Shore Pinot Noir, Manjimup, Australia

2016 Pietradolce Nerello Mascalese, Etna, Italy

Jospersed lamb cutlet, radicchio, balsmaic glazed grapes, caramelised yoghurt

2015 Anton Bauer *Zweigelt* Wagram Austria

2015 Domaine de la Croix Cabernet Franc, Chinon, France

Baked blueberry & almond cheesecake, lemon & blueberry icecream

2017 Cullen Chenin Blanc *LATE HARVEST*, Margaret River, Western Australia

2014 Château Pierre-Bise Chenin Blanc *BOTRYTIS*, Quarts de Chaume AOP, France