

TASTE SHOREHOUSE

Five course Chef's Selection **79**

Classic wine match **65**

Premium wine match **95**

Market crudo, rockmelon, roast paprika, courgettes, almonds

NV Vedova *Prosecco DOCG*, Veneto, Italy

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

Buffalo burrata, heirloom tomatoes, compressed watermelon,

2016 Mt Majura Riesling, Canberra Districts, ACT

2017 Weinrieder *Klassik* Grüner Veltliner, Weinviertel, Austria

Fremantle octopus, 'Nduja sausage, kipfler potato, confit pear, black

2017 Nomad's Garden Pinot Noir, King Valley, VIC

2015 Schneider Pinot Noir, Baden, Germany

Jospered lamb cutlet, radicchio, balsamic glazed grapes, caramelised yoghurt

2017 Higher Planes Syrah, Margaret River, Western Australia

2016 Mas Coutelou *Vin De Table 5 Star* Syrah/Grenache, Languedoc, 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