

# TASTE SHOREHOUSE

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**5 Course Chef's selection 79**

**Classic wine match 65**

**Premium wine match 95**

**Wood roasted heirloom beetroot, green beans, goat's curd, parsley, toasted almond**

NV Vedova Prosecco DOCG, Veneto, Italy  
NV Billecart-Salmon *Brut Réserve*, Vallée de la Marne, Champagne

**Jospered chorizo, date & marsala purée, whipped goat's curd, pickled onion, almond**

2017 Brave New Wine *Sunshine & Hercules* Riesling, Great Southern, WA  
2016 Weinrieder *Klassik* Gruner Veltliner, Weinviertel, Austria

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

2017 Underwood Pinot Noir Oregon, United States  
2016 Marq Cabernet Franc, Margaret River, Western Australia

**Jospered Wagin chicken breast, wild mushrooms, pancetta, kipfler potatoes, garlic cream**

2016 Yelland & Papps *Vin de Soif* Grenache/Mataro Barossa Valley, SA  
2017 Benjamin Taillandier *Laguzelle* Carignan/Cinsault/Syrah Minervois, France

**Sticky date pudding, sage ice cream, pistachio, shortbread**

NV Tora Albalá *Marqués de Poley* Olorosso Palomino Montilla-Moriles, Spain  
12 Niepoort LBV PORT Touriga(s) Cima Corgo, Portugal