

TASTE SHOREHOUSE

5 Course Chef's selection 79

Classic wine match 65

Premium wine match 95

Semolina fried zucchini, saffron & zucchini purée, shaved Manchego

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

NV Müller-Catior Gutswein Riesling, Pfalz, Germany
2017 Sigurd White Blend, Riesling/Garganega, Eden Valley, SA

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

* Sample Menu. Subject to seasonal changes.