

TASTE SHOREHOUSE

5 Course Chef's selection 79

Classic wine match +65

Premium wine match +95

Market crudo, fresh plum, samphire, toasted sunflower seeds, nori salt

NV Mirabello *Prosecco* docg, Veneto, Italy

NV Pol Roger Brut Réserve, Côte des Blancs, Champagne, France

Buffalo burrata, heirloom tomatoes, fresh fig, crouton, beans, cucumber, honey

2018 Les Crêtes *Mon Blanc* Müller-Thurgau/Pinot Blanc, Valle d'Aosta, Italy

2015 Weinrieder *Birthal* Pinot Blanc Weinviertel DAC, Niederösterreich, Austria

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

2019 Vino Volta *Post Modern Seriousism* Grenache, Swan Districts, WA

2017 Domaine de Bellene Pinot Noir, Côte de Beaune, Burgundy, France

Jospered Linley Valley pork cutlet, butternut squash purée, cherries, charred baby onion

2019 Fairbank Syrah, Heathcote, VIC

2018 Nocturne, Cabernet Sauvignon, Margaret River, WA

Chocolate & caramel brownie, milk chocolate mousse, dark chocolate custard, cereal nut crunch, cookies & cream ice cream, strawberry

Sánchez Romate *Cardenal Cisneros* PX DO Jerez-Xérèz-Sherry, Spain

El Maestro Sierra *Superior* Oloroso DO Jerez-Xérèz-Sherry, Spain