

## TASTE SHOREHOUSE

### 5 Course Chef's selection 79

Classic wine match +65

Premium wine match +95

#### **Buffalo burrata, smoked eggplant, pickled beetroot, toasted pinenuts**

NV Mirabello *Prosecco* DOCG, Veneto, Italy

NV Franck Bonville *Blanc de Blancs*, Côte des Blancs, Champagne, France

#### **Seared Shark Bay whiting, Jerusalem artichoke purée, morels, gremolata**

2020 Battles *Belndaberg*, Frankland River, Great Southern, WA

2018 Hees Riesling TROCKEN, Nahe, Germany

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

2018 Poggio Brigante Sangiovese, Morellino di Scansano, Italy

2018 Turon Pinot Noir, Adelaide Hills, SA

#### **Jospered chicken breast, spring onion purée, enoki, shitake, silverbeet**

2018 Dune *Blewitt Springs* Shiraz, McLaren Vale, SA

2017 Risky Business Cabernet Sauvignon, Margaret River, WA

#### **Chocolate tart, salted toffee, pecan, rosemary ice cream**

Henriques & Henriques Malavasia 15YR Maderia, Spain

El Maestro Sierra *Superior* OLOROSO Jerez-Xérèz-Sherry, Spain