

TASTE SHOREHOUSE

5 Course Chef's selection 79

Classic wine match 50

Premium wine match 90

Black Kingfish crudo, grapefruit, kohlrabi, fresh horseradish, coriander, salmon roe

NV Adria Vini *Le Dolci Colline* Prosecco DOC, Veneto, Italy
NV Duval-Leroy *Brut Réserve*, Côte des Blancs, Champagne, France

Fremantle octopus, taramasalata, 'Nduja sausage, confit lemon, kipfler potatoes

2016 Silkwood Estate *The Walcott* Pinot Noir Pemberton, WA
2014 Château de la Presle Gamay Touraine, France

Winter mushroom risotto, Tuscan cabbage, truffled goat's curd, sage, pecorino

2015 Fraser Gallop Estate Cabernet Sauvignon/Merlot Margaret River, WA
2013 Orlando Abrigo *Meruzzano* Barbaresco DOCG, Piedmont, Italy

Braised beef short rib, celeriac purée, mushroom, wilted spinach, truffle dressing

2014 Reverend V Syrah Mount Barker, WA
2012 Château Brondelle Merlot/Cabernet Bordeaux, France

Flourless chocolate cake, caramel & hazelnut crèmeux, strawberries, yoghurt ice cream

Campbells Topaque CLASSIC Rutherglen, VIC
Romate *Old & Plus* PX Jerez-Xérès-Sherry, Spain