

TASTE SHOREHOUSE

5 Course Chef's selection 79

Classic wine match 50

Premium wine match 90

Black Kingfish crudo, apple purée, horseradish cream, bottarga

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

Fremantle octopus, chorizo, white bean purée, celery leaves

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

Leek & spinach risotto, taleggio cheese & chives

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

Braised lamb shoulder, pea & mint purée, vine roast tomatos, black olive jus

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