

Chefs' Choice Menu

Fresh Pacific Oysters with lemon foam and parsley oil

- \$14 -

Wine match Dibon Sparkling Wine (ESP) gls - \$9-

Clear Chicken consume with vegetable pearls

- \$12 -

Wine match Sherry gls - \$9-

Spaghetti Squash and orzo pasta salad with feta cheese

- \$14 -

Wine match Grava Sauvignon Blanc (NZ) gls -\$10-

Classic French beef tartare with toasted bread

- \$15 -

Wine match Julicher 99 Rows Pinot Noir (NZ) gls -\$12-

Citrus & Rosemary Sorbet

- \$6 -

Eye Fillet Steak with potato gratin, braised leek and sherry jus

- \$35 -

Wine match Johner cab/merlot/malbec (NZ) gls -\$12-

Grilled Red Snapper fillet with Parkvale mushroom risotto and white wine sauce

- \$33 -

Wine match Papillion blanc Chardonnay (NZ) gls - \$15-

Chocolate mud cake with vanilla and raspberry ice-cream

- \$14 -

Porto Cruz Port (PRT) gls-\$9-

Nectarine and peach semifreddo with hot berry sauce and flamed meringue

- \$14 -

Wine match Johner Noble Syrah Dessert Wine - \$9-

5 courses - \$65 with wine matches \$90

4 courses - \$60 with wine matches \$85

3 courses - \$55 with wine matches \$75

