WINE PAIRING DINNER MENU

90^{++} Per Pax | 18th November | 7PM-9.30PM

CANAPES

TOMATO BRUSCHETTA (V) AND PORCINI ARANCINI (V)

WINE PAIRING

Limited Release Riesling 2023

The palate is a combination of freshly squeezed citrus and spice with a tight mineral definition. Also lingering in the background are white peaches and apricots which adds to different layers of complexity in the wine. The texture is chalky, which supports the slight sweetness. The finish is long, succulent and clean, even with the tight crisp acid structure.

Grapes: Riesling | **Alcohol:** 10.5% - 12.5%

FUSILLI AL BRONZO

WINE PAIRING

St John Grenache 2020

Bright red fruit aromatics transition beautifully to the palate, creating a soft, whole mouthfeel with a lingering finish.

Grapes: Grenache | **Alcohol:** 15%

SIGNATURE FRIED LASAGNA

WINE PAIRING

Limited Release Cabernet Blend 2022

95 points - James Halliday 2017
Silver - Australian Small Winemakers Show 2016

Elegant deep ruby blend wine, with aroma of ripe plums and red currants. The fresh cherry and plums are abundant with the tobacco and vanilla bean adding complexity. Aged 14 months in 2-3 year old French oak barrique.

Grapes: Cabernet Sauvignon, Malbec, Merlot, Petit Verdot
Alcohol: 14.5%

BLACKMORE WAGYU BEEF TARTARE ON TOAST

WINE PAIRING

The Bartondale Shiraz 2020

Deep red, with aromas of fragrant red fruits. A spicy, deep, and powerful Shiraz with layers of complexity. The dark fruits of cherry and plum balance seamlessly with fine tannins, leading to a long savoury finish. Matured 18 months in top-rated French oak barriques.

Grapes: Shiraz | **Alcohol:** 15%

(V) - Vegetarian

Kindly inform us about your dietary requirements and/or food allergies upon ordering.
All prices are subjected to 10% service charge & prevailing government taxes.