

SW



# WINE DINNER

## *menu*

Leeuwin Estate Brut Pinot Noir Chardonnay  
Freshly shucked oysters, native herbs

2020 Art Series Riesling  
WA local slipper lobster, puffed rice, fresh herbs, yuzu

2019 Art Series Sauvignon Blanc  
Pan fried WA pencil squid, almond tarator, charred lime relish

2018 Art Series Chardonnay  
Slow cooked black Berkshire pork, soy curd, nashi pear & tamarind relish, spiced  
pork jus

2017 Art Series Cabernet Sauvignon  
Locally source slow braised lamb, seared rump, heirloom carrots, jus

2018 Art Series Shiraz  
62% Valrhona dark chocolate, cherry, espresso