

# SHADOW

## WINE BAR

### Bar Menu

Mixed olives		7
Spiced nuts	 (GF) (DF)	6
Oysters, mignonette	(GF) (DF)	4 ea
Anchovy, tomato toast [2]	(DF)	5
Cheese puffs, persian feta [2]		5
Eggplant, parmesan, polenta [2]	(GF)	7
Chorizo, potato croquettes, romesco [2]	 (DF)	7
Pork & veal meatballs [2]		7
Crab, aioli, potato chip [2]	(GF) (DF)	6
Salt cod, caperberries, grilled ciabatta	(GF) [UR]	12
Salmon rillettes, seeded crackers	 (GF)	10
Beetroot dip, pistachio and orange	 (GF) (DF) [UR]	10
Potatoes, salsa verde	(GF) (DF)	10
Buffalo mozzarella, peperonata	(GF)	14
Calamari, pangrattato, brava	(GF) (DF) [UR]	15
Haloumi, black sesame, honey	 (GF) [UR]	12
Chorizo, white bean, sofrito	(GF) (DF)	15


Salumi & conserva plate 35

#### Charcuterie - 40g

Jamón Serrano	14
Wagyu Bresaola	12
Prosciutto di Parma	14
Salchichón	14
Cappacuolo	12


#### Cheese - 40g

Manchego	13
Le Marquis	14
Comté	14
Fourme d'Ambert	13
Brillat-Savarin	14

 Gluten Free

 Dairy Free

[UR] Upon Request

 Contains Nuts

[Dining Menu >](#)











prices inclusive of gst.

# SHADOW WINE BAR














## Dining Menu

Dine me menu 65 pp

### To start










Oysters, mignonette	 	4 ea
Tiger prawns, witlof, smoked leek		20
Roasted beetroot, black barley, almonds	   [UR]	16
Veal carpaccio, rocket, parmesan, mustard	 	20
Kingfish, pickled fennel, chilli, lime	 	19


### Plates


Roasted pumpkin, tarragon, walnut vinaigrette	   [UR]	24
Spanakopita, heirloom tomato & olive salad		24
Ricotta agnolotti, mushrooms, swiss chard, burn butter		28
Gnocchi, roasted eggplant, peppers, tomato sugo	 [UR]	30
Shark bay crab spaghettini, caper, lemon, tomato, chilli		34
Spatchcock, spinach, fregola, pinenuts, chilli, lemon	  [UR]	34
Lamb loin, carrots, black lentils, currants, labne		36
Veal cotoletta, pickled cauliflower, rocket, parmesan		37
Market fish, fennel escabeche, saffron	  [UR]	39
Scotch fillet, potato and silverbeet, glazed shallots	 	39

Broccolini, chilli & garlic	  [UR]	10
Mixed leaf salad, mustard dressing	 	9
Crispy potatoes, salsa verde	 	10


### Desserts

Nougat semifreddo, plums, almond biscotti	  [UR]	15
Pear tarte tatin, tonka bean ice cream		15
Hazelnut torte, raspberries, bitter chocolate		15
Selection of cheeses, muscatels, crackers	 	27
Frangelico Truffle   Macadamia Caramel	 	4 ea
Turkish Delight	 	4 ea

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