

# SHADOW

## WINE BAR

### Bar Menu

Mixed olives	 	7
Spiced nuts	 	6
Oysters, mignonette	 	4 ea
Anchovy, tomato toast [2]		5
Ocean trout, creme fraiche, cucumber [2]	 [UR]	7
Mushrooms, polenta, gremolata [2]		7
Chorizo, potato croquettes, romesco [2]	 	7
Crab, aioli, potato chip [2]	 	6
Veal tartare, horseradish [2]	  [UR]	7
Yellow fava, pickled onions, lavosh	  [UR]	8
Mussels escabeche, saffron, fennel	 	12
Sardines, romesco, grilled bread	  [UR]	10
Prawns a la plancha, smoked leek aioli	  [UR]	18
Calamari, pangrattato, brava	 	15
Haloumi, black sesame, honey	 [UR]	12
Chorizo, basil, white bean	 	15


Salumi & conserva plate 35

#### Charcuterie - 40g

Jamón Serrano	14
Wagyu Bresaola	12
Prosciutto di Parma <sup>[UR]</sup>	14
Salchichón	14
Cappaciuolo	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

Buffalo mozzarella, raddichio, currants, hazelnuts	 	16
Veal carpaccio, cipollini, capers, parmesan		18
Kingfish crudo, pickled fennel, chilli, lime	 	18
Spiced quail, herbs, labne	  	18
Roasted beetroot, black lentils, almonds	  	20
Pumpkin agnolotti, swiss chard, walnut picada		28
Gnocchi, eggplant, tomato sugo, basil	 	30
Shark bay crab spaghettini, caper, lemon, tomato, chilli	 	34
Nettle cavatelli, braised rabbit, chestnut		34
Market fish, jerusalem artichoke, roasted endive		39
Spatchcock, spinach, fregola, pinenuts, chilli	   	34
Veal cotoletta, pickled courgette, pecorino	 	37
Scotch fillet, parsnip, spigarello, confit shallots		39
Cauliflower, pistachios, pepperberries	   	10
Rocket, blood orange, ricotta salata	  	10
Crispy potatoes, salsa verde	  	10
<b>Desserts</b>		
Nougat semifreddo, rhubarb, almond biscotti	  	15
Pear tarte tatin, tonka bean ice cream		15
Walnut torte, quince, honeycomb, mascarpone	 	15
Selection of cheeses, muscatels, crackers	 	27
Chestnut Truffle   Macadamia Nougat	  	4 ea
Florentine	 	4 ea

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[Bar Menu >](#)