

SHADOW

WINE BAR

<u>Charcuterie - 40g</u>	<u>Cheese - 40g</u>
Jamón Ibérico 25	Manchego 13
Wagyu Bresaola 12	Le Marquis 14
Prosciutto di Parma 14	Comté 14
Salchichón 14	Bleu d'Auvergne 13
Cappacuolo 12	Brillat-Savarin 14
Salumi & conserva plate 35	

Snacks

Bread, fennel butter	2p/s
Mixed olives	6
Spiced nuts	6
Pickles	6
Oysters, citrus salsa	4ea
Bombas, mojo picón	8
Beetroot & feta dip	10
Salmon rillettes, seeded crackers	10
Buffalo mozzarella, red peppers	12
Calamari, pangrattato, brava	14
Haloumi, black sesame, honey	10
Grilled chorizitos	14

Aperitivo

Amaro Nonino & soda	10
Campari & soda	8
Pimm's N°1 & ginger ale	10
Lillet Blanc & thyme	9
Henri Bardouin pastis	11
Hippocampus vodka & grapefruit	10
Cocktails	
Aperol spritz	16
Negroni	18
Celery Gimlet	18
Paperplane	18
Siciliano	18

<p>Porchetta Roll \$16</p> <p>+ Gls of 2006 Forest Hill Rizz \$25</p>

Full dining menu available - just ask

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To start

- Oysters, mignonette 4ea
- Hiramasa ceviche, green chilli vinegar 16
- Veal carpaccio, rocket, parmesan, mustard 20
- Fremantle octopus, romesco, kipfler 19
- King brown mushroom, asparagus, hazelnuts 16
- Grilled quail, almond skordalia, olives 22

Plates

- Smoked salmon, pickled beetroot, blood orange, dill yoghurt 28
- Goat feta stuffed zucchini flowers, caper & raisin 22
- Shark bay crab spaghettini, caper, lemon, tomato, chilli 33
- Spatchcock, Petits Pois à la Française 36
- Roasted lamb loin, eggplant, tomato, rocket pesto 34
- Gold band snapper, sautéed silverbeet, caper butter 38
- Wagyu sirloin, celeriac remoulade, watercress 45
- Mixed leaf salad, mustard dressing 9
- Green beans, smoked almond aioli 10
- Crispy potatoes, salsa verde 10

Desserts

- Mille-feuille, strawberries 14
- Tiramisu 14
- Pear tarte tatin, tonka bean ice cream 15
- Selection of cheeses, muscatels, baguette 26

wines by the glass & carafe

		120mL	750mL
<u>Bubbles</u>			
Josef Chromy 2010	Tasmania, AU	15	72
Brave New Wine 'Little Sister' Pét-Nat Rosé 2014	Great Southern, AU	12	56
Champagne Thiénot Brut NV	Reims, FR	24	120

		100mL	375mL	750mL
<u>White</u>				
Keller Riesling Trocken 2015	Rheinhessen, DE	14	46	87
Les Sauvages Vermentino 2016	Margaret River, AU	7	23	44
Domaine de la Pepière Melon de Bourgogne 2015	Muscadet Sèvre-et-Maine, FR	9	30	58
Forest Hill Estate Riesling 2006	Great Southern, AU	11	35	68
Brash Higgins 'NYMPH' Chenin Semillon Viognier Riesling 2016	McClaren Vale, AU	10	33	64
Anselmo Mendes 'Contacto' Alvarinho 2013	Vinho Verde Monção, PT	13	44	82
Stormflower Chardonnay 2012	Margaret River, AU	10	35	65
Flaibani Pinot Grigio 2015 (skin contact)	Friuli, IT	15	48	90
Denavolo 'Dinavolino' Malvasia Marsanne Ortugo 2013 (orange)	Emilia-Romagna, IT	13	44	82

<u>Rosé</u>				
Benazzoli Chiacetto Corvina Rondinella 2015	Bardolino, IT	10	32	60
Paul Nelson 'Maison Madeleine' Mourvèdre Grenache 2015	Ferguson Valley, AU	9	30	54

<u>Red</u>				
Fiegl Cabernet Franc 2014	Friuli, IT	8	27	50
Château Thivin 'Clos Bertrand' Gamay 2013	Côte de Brouilly, FR	14	46	86
Unico Zelo 'Truffle Hound' Nebbiolo Barbera 2016	Clare Valley, AU	8	27	49
Suertes del Marqués '7 Fuentes' Listán Negro Tintilla 2014	Valle de la Orotava, ES	10	32	60
Pietradolce Nerello Mascalese Nerello Cappuccio 2014	Sicilia, IT	12	40	74
Express Winemakers 'Great South' Syrah 2015	Great Southern, AU	9	30	54
Mazza Touriga Nacional 2013	Geographe, AU	9	30	55
Mendall 'Terme de Guiu' Caringan 2014	Terra Alta, ES	15	50	96
Gaja Ca' Marcanda 'Promis' Merlot Syrah Sangiovese 2013	Toscana, IT	16	52	99