






# SHADOW

## WINE BAR

### Bar Menu

Mixed olives		7
Spiced nuts	 (GF) (DF)	6
Oysters, mignonette	(GF) (DF)	4 ea
Anchovy, tomato toast	(DF)	4 ea
Cheese puffs, persian feta		4 ea
Zucchini, mozzarella crostini		4 ea
Potato, chorizo croquette, romesco	 (DF)	4 ea
Pork & veal meatballs		4 ea
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
Crispy pork filled olives, red pepper jam		12


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
Bleu d'Auvergne	13
Brillat-Savarin	14

 Gluten Free

 Dairy Free

[UR] Upon Request

 Contains Nuts

[Dining Menu >](#)

prices inclusive of gst.











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## 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	  	16
Veal carpaccio, rocket, parmesan, mustard	 	20
Kingfish, pickled fennel, chilli, lime	 	19

#### Plates

Asparagus, courgette, swiss chard, walnuts	  	24
Spanakopita, heirloom tomato & olive salad		24
Pumpkin agnolotti, hazelnut picada		28
Gnocchi, roasted eggplant, peppers, tomato sugo	 [UR]	30
Shark bay crab spaghetti, 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		39
Market fish, fennel escabeche, saffron	  [UR]	39
Scotch fillet, potato and silverbeet, glazed shallots	 	40
Broccolini, chilli & garlic	  [UR]	10
Mixed leaf salad, mustard dressing	 	9
Crispy potatoes, salsa verde	 	10


#### Desserts

Nougat semifreddo, peaches, almond biscotti		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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