

# V I N E

## DOUBLE BAY

Spring Menu 2016

### **\$75 GROUP MENU**

#### **SNACKS TO SHARE**

Olives | dips | crackers

Baked oysters | yuzu | sake | espellete

Eclair | smoked ham hock | Manchego

#### **SMALL PLATES TO SHARE**

Baked Skull island banana prawns | butter beans | sauce basquaise

Confit pork | salted summer plums | cippolini onions | sorrel

#### **LARGE PLATES TO SHARE**

Lamb shoulder | Chianti | tarragon | polenta

Risotto | truffle

#### **SIDES**

Pommes Dauphin | spiced ketchup | fennel aioli

Rocket Salad | pear | macadamia

#### **DESSERT**

Assiette Mignardises

*The Assiette Mignardises by nature is a selection of many different desserts and therefore must be customised individually for any specific dietary restrictions. Please advise your waiter and this will be organised for you.*