



ROYAL SYDNEY YACHT SQUADRON

FORT DENISON CELLAR

Degustation Lunch or Dinner with matched Wines	Mon - Fri \$225.00
---	-------------------------------------

* price includes 1 glass of each wine per person / per course *

MENU

March & April 2023

Line Caught Coral Trout Crudo

stracciatella cheese, pickled native currant, river mint oil (gf)
NV Mirabeau Brut Etoile Sparkling Rose, Provence FRA

Curried Spanner Crab on Rye

wild garlic
2020 Dr. Burklin-Wolf Hommage a Luise Riesling, Wacheim GER

Wattle Seed Carpaccio of Wagyu Beef

green mango, radish, coffee oil (gf)
2017 Anselmi San Vincenzo Bianco IGT, Veneto ITL

Davidson Plum & Champagne Sorbet

Aquna Murray Cod Fillet

Apple, wild mushroom, dill puree, baby capers, lemon balm (gf)
2021 Reserve Mont-Redon CDR Blanc, Rhone Valley FRA

Alpine Wallaby Loin

wild fennel, Brussel sprouts, pickled chanterelles, egg yolk, oxtail sauce
2018 Domaine Simha Simla Field Blend Rouge, Derwent Valley TAS

Elderflower Custard

cherries, white chocolate, ice wine granita (gf)
2017 Ridgeside Winery Vidal Icewine, Niagara Peninsula CAN

L'Artisan Mountain Man

Barossa bark & quince (gf)
Patritti Grenache Tawny, McLaren Vale SA

espresso coffee or tea with petit fours