



ROYAL SYDNEY YACHT SQUADRON

FORT DENISON CELLAR

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

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

MENU

September 2023

Raw Yellow Fin Tuna

nashi, Finger lime, chili oil, coconut (GF)

2018 Antica Cascina dei Conti di Roero Maria Teresa Brut Rose, Piemonte ITL

Spring Asparagus

avocado custard, pickled mushrooms, goat fromage, crispy onion (V)(GF)

2021 Domaine Jacky Preys Terroir Silex Sauvignon Blanc, Touraine FRA

Wagyu Carne Cruda

burnt scallion soy, parmesan, sansho, gnocco fritto

2021 Domaine La Source Rose, IGP Méditerranée FRA

Bass Groper al Pastor

chard, Pineapple, coriander oil, guajillo, Almond mole (GF)

2020 Novum Chardonnay, Marlborough NZL

Roast Quail

celery, macadamia puree, Beet sauce

2021 Rouleur Strawberry Fields Pinot Meunier, Yarra Valley AUS

Mango + Honey (GF)

malfoys wild red bark honey parfait, mango caviar, dessert lime

2019 Scarborough Late Harvest Sémillon, Hunter Valley NSW

Tully's gold wash rind (VIC)

NV Patrilli Grenache Tawny, McLaren Vale SA

espresso coffee or tea with petit fours