



ROYAL SYDNEY YACHT SQUADRON

FORT DENISON CELLAR

<p><u>Degustation</u> Lunch or Dinner with matched Wines</p>	<p>Mon - Fri \$190.00</p>
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** price includes 1 glass of each wine per person / per course **

May 2022 MENU

Duck Liver Pate

house made pickles, sourdough crisp
2017 Ghost Rock 'Zoe' Sparkling Rose Brut, North West Coastal TAS

Hot Smoked Cone Bay Barramundi

Fennel remoulade, red pepper oil, bronze fennel (df)
2020 Unico Zelo Esoterico White, Riverland & Clare Valley SA

Pan Seared Pink Snapper

spicy rouille, crispy Pacific oyster, green shallot essence, rapini (gf)
2020 Emilio Vada RUS Rosso, Piemonte ITL (chilled)

Lemon & Passionfruit Sorbet w/ triple sec

Roast Slow Cooked Duck Breast

parsnip cream, honey figs, cavolo nero, port jus (gf)
2017 Bouchard et Fils Monthelie Rouge, Burgundy FRA

Date Crème Brulee

caramelized date jam, whipped cream (gf)
2017 Ridgeside Winery Icewine Vidal, VQA Niagara Peninsula CAN

L'Artisan Marcel

pane carasau crisp bread & quince paste (gf)
Morris Of Rutherglen Topaque, Rutherglen VIC

espresso coffee or tea with petit fours

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