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BAR AND RESTAURANT

## GROSSET WINE DINNER MENU

Tofu and mushroom fried wonton, sesame dressing.

Tempura S.A prawn, spring onion and ginger ponzu.

*2019 Grosset 'Alea' Riesling*

South Australian snapper ceviche, coconut leche de tigre, sunrise limes, jalapeño, watermelon radish, fennel fonds, red onion, sour sob oil, sour sob flowers.

*2019 Grosset Springvale Riesling*

*2019 Grosset Polish Hill Riesling*

Gumpark organic pork loin chop, charcutiere sauce, Chinese spinach, cornichons.

*2019 Grosset Apiana*

*2017 Grosset Chardonnay*

Chefs cut beef, fried enoki, crispy potato, watercress salad.

Salt and vinegar potatoes.

*2017 Grosset Pinot Noir*

*2016 Grosset Nereus*

Reypenar V.S.O.P gouda 24months aged with red wine poached quince.

*2016 Grosset Gaia*