

wine menu

SOMMELIER
Peter Seldon

Wines:

Pol Roger Sir Winston Churchill

Louis Roederer Cristal 2013

Dom Ruinart Blanc de Blanc

Veuve Clicquot La Grande Dame

Krug Grand Cuvee NV

Krug Vintage 2006

Dom Perignon Vintage

Krug Rose Vintage

Dom Perignon Rose 2005

Dom Perignon P2

Taittinger Prelude Grand Cru En Magnum

** V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free



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Nic Wood

Canapes

Raw Yellowfin Tuna | Crispy Rice | Avocado | Sesame Seeds |
GF + DF

Scallop Crudo | Orange Mignonette | Pickled Jalapeno | Dirty
Olive Oil | GF + DF

Full Course Meal:

Entrée

Abrolhos Island Octopus | Pepperoncini | Potato | Garlic |
Bronze Fennel | GF + DF

Heritage Roast Chicken | Corn | Brioche Stuffing | Herbs |
Chicken Gravy

Mains

Spiced Duck Breast | Sour Cherries | Braised Greens | GF

BBQ Swordfish | Warrigal Green | Café di Paris Butter | GF

Dessert

Stewed Berries | Champagne | Fluffy Mascarpone | GF

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notes

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1. Pol Roger Sir Winston Churchill - robustness, a full-bodied character and relative maturity. Pinot Noir predominates, providing structure, breadth and robustness whilst Chardonnay contributes elegance, finesse and subtlety.
2. Louis Roederer Cristal 2013 - The wine unwinds in the glass with notes of crisp orchard fruit, white flowers, almond paste and citrus oil, followed by a medium to full-bodied, seamless and multidimensional palate that's intense but weightless, with racy acids, a pinpoint mousse and a long, penetrating finish.
3. Dom Ruinart Blanc de Blanc - notes of intense freshness, as much in the aromas as in the textures, is a fleshy and crunchy wine. To the eye, one sees an intense golden color with almond green reflections. On the nose, one recognizes a fruity register that evokes lemon, apricot and brugnion. Notes of white flowers, fresh almond paste, calisson d'Aix evoke the maturity of the vintage
4. Veuve Clicquot La Grande Dame - elegant, rich and complex. Beautiful mature aromas such as dried fruits, praline, quince paste and truffle open the door to exceptional wines with an aging potential of more than 20 years
5. Krug Grande Cuvee NV - A light golden colour and fine, vivacious bubbles, holding a promise of pleasure. Aromas of flowers in bloom, ripe, dried and citrus fruits, as well as marzipan and gingerbread. Flavours of hazelnut, nougat, barley sugar, jellied and citrus fruits, almonds, brioche and honey.
6. Krug Vintage 2006 - A blend of 48% pinot noir, 35% chardonnay and 17% pinot meunier; 12 years on tirage. A complex and expressive bouquet of tarte tatin, warm biscuits, ginger, honeycomb, dried white flowers, smoke and toasted nuts. On the palate, the wine is full-bodied, broad and textural, with a fleshy attack that reflects the warm vintage but segues into a beautifully vibrant palate that's deep and surprisingly reserved, displaying superb definition, delicately chalky structure and a long, lively finish.
7. Dom Perignon Vintage - an incredibly appealing stylistic middle ground. Rich, voluptuous and creamy. the fresh, lifted florals, brioche and almonds burst from the glass from the first sniff. Despite its eloquence, the key words remain delicate, detailed and freshness, the vibrancy of the palate running as a clear stream from start to finish.
8. Krug Rose Vintage - an elegant, yet complex nose of peony, rose, raspberries, blackberries and some lemon hints. Touches of pepper with aeration. On the palate, the texture is dense and balanced, moderately weighted and very aromatic (rose, strawberry and spring flowers). This is a superb Krug rosé that gives the impression of aerial lightness on the long finish.
9. Dom Perignon Rose 2005 - A mind-blowing wine. This is super subtle and intense with aromas of peaches, light strawberry and cream. Also shows rose petal and cooked peaches. Medium to full body, with ultra-fine tannins that feel like fine silk. The finish goes on for minutes. It floats across the palate.
10. Dom Perignon P2 - is wonderfully open in its aromatics, but a bit less giving on the palate, especially next to the regular release. Lemon confit, white flowers, mint and white pepper open up first, followed by hints of apricot, honey, chamomile and light tropical notes. Interestingly, the P2 is quite a bit less tropical than the original release.
11. Taittinger Prelude Grand Cru En Magnum - The nose is shy and subtle, though notions of red apple, peppery rye crumb, stone and lemon emerge with more air. Tightly coiled, the palate suggests spicy riches with its insinuations of white pepper and tangerine peel. A lovely interplay of Pinot richness and Chardonnay slinkiness, showing depth, sveltiness and elegance. It just needs air to breathe.

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