

PASSAGE ROCK

TEST KITCHEN SET MENU | \$65

ADD WINE PAIRING | \$39

SOURDOUGH BREAD

with roasted leek butter

MARKET FISH CRUDO

*peas & cucumber gazpacho, coconut sour cream, wasabi crunch, kefir lime
-Sauvignon Blanc 2023-*

CONFIT MUSHROOMS SKEWER

*red wine glaze, cashew dip, mushrooms ketchup, soy shiitake, pangrattato
-Syrah 2017-*

EYE FILLET

*cauliflower puree, asparagus, oyster emulsion, bone jus
-Reserve Cabernet Sauvignon 2021-*

LEMON CHEESECAKE

*lemon curd, cream cheese mousse, almond crumble, candied citrus, gin
-Late Harvest Viognier 2021-*

WINE PAIRING APPETISER | \$28

a perfect quartet of bites to complement our finest wines

TUNA TARTARE - MISO BAKED OYSTER

LAMB CROQUETTE - GOAT CHEESE PUFF

SNACK MENU

SOURDOUGH BREAD | \$12

with honey garlic butter

MEDITERRANEAN ANTIPASTO | \$14

marinated olives, red peppers and feta, served with crackers

KARAAGE CHICKEN | \$21

seaweed salad, wasabi mayo, sushi ginger, Lumpfish caviar

SWEET&SALTY SPICED NUTS | \$9

nuts and seeds roasted with maple syrup and cayenne pepper

FRIES | \$12

served with aioli

CHEESE PLATE | \$14

Whitestone Mt Domett Brie, quince paste, fresh fruit, nuts and crackers