

# THE WINE UNDERGROUND

TAPAS ~ WINE BAR ~ RESTAURANT ~ WINE RETAIL

## To Nibble...

Marinated Kalamata olives	6
Charcuterie board, olive & rosemary grissini, pickles	17
Share Plate for Two Olives, Jamon & Parfait	29
Trio of SA Oysters: chardonnay granita, smoked anchovy & salsa verde, wasabi infused flying fish roe	3.5 ea/9 for 3

## Entrees to Share...

Free range Berkshire pork 'tongue in cheek', green bean vinaigrette, mustard beurre blanc	15
Foie gras mousse, sauternes jelly, lime cured Hervey Bay scallops, snow pea tendrils	20
Beetroot carpaccio, chevre foam, white truffle infused balsamic	15
Vodka cured trout, cauliflower pannacotta, avruga caviar	16
Kingfish ballotine, grapefruit, flying fish roe, gaufrette potatoes	17
Pan fried Barossa confit chicken & potato roulade, salsa verde, turnip remoulade, truffle paste	18

### 'Wine & Food Dinner Series'

*Tuesday 15 June - Jazz & Shiraz  
Wednesday 14 July - Bastille Day*

*Bring in your bottle of wine with our specially designed 3 course menu & enjoy complimentary BYO*

**For menu details & reservations please speak to one of our wait staff**

## Vegetarian...

Globe artichoke & taleggio agnolotti, chanterelles, mushroom consommé, parmesan air	18/27
Spinach, Kalamata olive & feta clafoutis, fennel & Belgium endive salad	14/25

## Meat...

Duo of rabbit: confit leg & foie gras tian, poached duxelle stuffed loin, turnip fondants, sauce piquant	32
Crispy skinned Magret duck breast, blackcurrant fizz, pomme maxim, griottine cherry jus	34
Hay Valley lamb rump, minted pea puree, veal sweetbread, salsify, pea veloute	34
Assiette of beef: black Angus fillet, 24 hour braised cheek, oxtail boudin, celeriac puree, vichy carrots & shoots	36

## Seafood...

Pan roasted red snapper, rocket tagliatelle, saffron Parisian potato, tomato sable	31
'Shank' of Atlantic salmon, baby fennel, confit kipflers, butter poached crayfish, beurre rouge	33

## Sides...

Buttered broccolini	12
Rosemary potato puree	12
Garden leaf salad	9
Rocket, pear & parmesan salad	10

**Choice of any two sides 19**

**Minimum spend \$25 per person  
Friday & Saturday evening only**

# THE WINE UNDERGROUND

TAPAS ~ WINE BAR ~ RESTAURANT ~ WINE RETAIL

## 3-Course Tasting Menu...

**\$55 pp With wine match \$80 pp**

(Enjoyment for the whole table only)

Kingfish ballotine, grapefruit,  
flying fish roe, gaufrette potatoes  
*Atlas 2009 Watervale Riesling (Clare Valley)*

Hay Valley lamb rump, veal  
sweetbreads, salsify, pea veloute  
*Eden Hall Museum Release 2004 Cabernet Sauvignon  
(Eden Valley)*

Chocolate bombe, summer berries,  
raspberry fizz rock, chocolate  
honeycomb crunch  
*Barbadillo Pedro Ximinez 'El Candado' Sherry  
(Jerez, Spain)*

## 5-Course Tasting Menu...

**\$70 pp With wine match \$125 pp**

(Enjoyment for the whole table only)

Vodka cured trout, cauliflower  
pannacotta, avruga caviar  
*Leabrook Estate 2009 Sauvignon Blanc (Adelaide Hills)*

Beetroot carpaccio, chevre foam,  
white truffle infused balsamic  
*Josef Chromy 'Pepik' 2008 Sparkling Rose (Tasmania)*

Spinach, Kalamata olive & feta clafoutis,  
fennel & Belgium endive salad  
*Dexter 2008 Pinot Noir (Mornington Peninsula)*

Duo of rabbit: confit leg & foie gras tian,  
poached duxelle stuffed loin, turnip  
fondants, sauce piquant  
*La Curio 2008 'The Nubile' Grenache Shiraz 2008  
(McLaren Vale)*

Mandarin soufflé, chantilly cream,  
citrus & basil salad  
*The Lane 2008 Dessert Wine (Adelaide Hills)*

**AN ADDITIONAL FOIE GRAS COURSE MAY BE ADDED TO  
EITHER TASTING MENU FOR \$12 SURCHARGE**

## Desserts...

Chocolate bombe, raspberry fizz rock,  
chocolate honeycomb crunch **16**

Mandarin soufflé, chantilly cream,  
citrus & basil salad **16**

Rhubarb 'Fourplay': rhubarb &  
strawberry layered consommé, rhubarb  
tart, rhubarb gel, rhubarb sorbet **16**

## Selection of Cheeses...

- \* Cave aged Cloth bound Cheddar (UK)
- \* Epoisses (France)
- \* Truffle coulommiers (France)
- \* Chaubier (France)
- \* Beaufort D'Alpage (Savoie, France)
- \* Gorgonzola Piccante (Italy)

2 Cheeses	<b>19</b>
3 Cheeses	<b>25</b>
4 Cheeses	<b>32</b>
5 Cheeses	<b>39</b>
All Cheeses	<b>45</b>

**Coffee & petit-fours \$4 per person**

**Head Chef – Tom Reid**

Diners & Amex 2% Surcharge

**DID YOU FIND A WINE ON OUR  
LIST THAT YOU LIKED?  
ALL WINES ARE AVAILABLE FOR  
TAKE-AWAY PURCHASE.  
JUST ASK A STAFF MEMBER**