

HARBOUR & VINE

WINE PAIRING DINNER

FIRST COURSE

Shucked Sydney Rock Oysters

served chilled on ice with mignonette & lemon df gf hf nf a
*Paired with **Colmar Sparkling Rosé** - Well balanced,
delicate, refined, citrus with a hint of strawberry*

SECOND COURSE

Scallop ceviche in Filipino style sauce

prawn oil, avruga & salmon caviar df gf hf nf a
*Paired with **Colmar Block 5 Riesling** - Stunning, intense,
minerally, great breadth on the palate, long finish*

THIRD COURSE

Butterflied skull island prawns

Balinese style butter & caramelised lemon gf hf nf a
*Paired with **Colmar Chardonnay** - Round, ripe white peach
flavours, French oak in the background, clean acid finish*

FOURTH COURSE

Lamb Rack

Pukara Estate lamb, garlicky cauliflower puree,
wilted green, zucchini & pea salsa gf hf nf
*Paired with **Colmar Block 1 Pinot Noir** - Has both flavour and textural
complexity, good fruit weight, fine persistent tannins, great length*

FIFTH COURSE

Baked cheesecake

fresh figs, vanilla gelato & fig syrup hf nf
*Paired with **2019 La Belle Late Harvest Riesling** - A delicate, pristine wine, with complex
aromas, considerable sweetness that is beautifully balanced by crisp natural acidity*

15 . 10 . 26

Harbourfront
Seafood Restaurant
SYDNEY


COLMAR
ESTATE