

LUTON LANE WINE BAR

4 COURSE SET MENU*

MINIMUM 20 PERSONS

\$39 per person

Matched wines \$40 per person*

SET MENU

Patatas Frittas, White Anchovy, Wild Olives,
Cappocollo, Pickled Radish, Grissini
with Villa Sandi Prosecco, Treviso, IT

Crumbed & Fried Cherry Bocconcini, Rosemary,
Cauliflower, Harissa Custard, Oregano
with El Paso Del Lazo Verdejo Viura, ESP

Fried Chicken, Jalepano, Lime, Brussel Sprouts,
Chilli, Mancheg
with Bouchard Ainee et Fills Rose, Burgundy, FR

8+ Wagyu Rump, Green Sauce, Lettuce Hearts,
Buttermilk, Pecorino
with Valde Moreda Tempranillio, Rioja, ESP

CHEESE

add \$10 per person

Brillat Savarin Tripple Cream Cow's Milk, Bourgogne, FR
Onetik Chebris Semi-Hard Ewe & Goats Milk, Basque, FR
Queso Mahon Tradicional Cow's Milk, Menorca, ESP

WINES

Premium Imported Matched Wines
\$75 per person

Matched "Natural" Wines**
\$40 per person

Matched Premium "Natural" Wines**
\$75 per person

**This menu is indicitive only and subject to change*

***The definition of "Natural" Wine is an interesting and ongoing discussion and is open to multiple interpretations. By "Natural" wines, we are referring to a broad range of wines, including - but not limited to - Minimal Intervention Wines, Organic Wines, Biodynamic Wines, Orange Wines (White grape wine with skin contact), Sustainable Wines and Pétillant Naturel (Naturally Sparkling) Wines. What we do know is that all of our Natties are delicious - Enjoy.*

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info@lutonlanewine.com.au

(03) 98180514