

# LSWR WINE BY THE GLASS

## FIZZ

	G
2022 Borachio, Sister Act Rose, Shiraz, <i>Adelaide Hills, SA</i>	16
NV Charles Dufor, Bulles de Comptoir #10 Tchín Tchín, <i>Côte des Bar, Champagne, FRA</i>	36

## WHITE

2022 David Franz, Riesling, <i>Eden Valley, SA</i>	15
2022 BK Wines, Carte Blanche, Chardonnay & Friends, <i>Adelaide Hills, SA</i>	16
2019 Domaine des Cavarodes, Les Lumachelles Blanc, Chardonnay, <i>Côte du Jura, FRA</i>	26
2021 Mitja, Sirk Bianco, Friulano, <i>Friuli-Venezia Giulia, ITL</i>	19
2019 Muchada-Léclapart, Univers, Palamino, <i>Andalusia, SPN</i>	27
2022 Stift Goettweig, Messwein, Grüner Veltliner, <i>Kremstal, AUT</i>	14

## ORANGE

2021 Ludo, Mt Torrens Alluvium, Pinot Gris, <i>Adelaide Hills, SA</i>	17
2020 Jean-Marc Dreyer, Origin, Reisling, <i>Alsace, FRA</i>	25

## ROSÉ

2022 Gentle Folk, Rainbow Juice, <i>Adelaide Hills, SA</i>	16
--	----

## RED

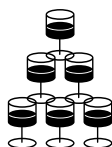
2022 Ngeringa, Sangiovese, <i>Mt Barker Summit, SA</i>	18
2022 Orbis, Tempranillo & Grenache, <i>McLaren Vale, SA</i>	17
2021 Worlds Apart x DRNKS, Gamay & Syrah, <i>McLaren Vale, SA</i>	13
2021 Basket Range Wines, Estate, Merlot, <i>Adelaide Hills, SA</i>	17
2020 Jérôme Lambert, Le Zu Defruit, Grolleau, <i>Anjou, FRA</i>	23
2015 Les Cailloux du Paradis, L'launais, Gascon, <i>Loire Valley, FRA</i>	26

## BEER + CIDER

Peroni (4.7%)	9
Prancing Pony IPA (7.8%)	12
Mismatch Brewing Peach Sour (4.0%)	11
Gage Road, Yeah Buoy! XPA (non-alc)	7
Two Meters Tall Derwent Spelt Ale   750ml	35
Manon Orchard Cider   750ml	35
BK Cidre   750ml	40
Ngeringa Cider   750ml	30

## COCKTAILS + NON-ALC

Negroni	19
Martini	19
Umeshu Daiquiri	19
Ragazzi e Succo Spritz	16
ETTO Aperitif over ice	10
Mandarin & Lemongrass Shrub	12
Mischief Brew Sodas	7
Monceau Fuji Apple Kombucha   750ml	20



**ASK US FOR THE CELLAR LIST!**

# LSWR FOOD MENU

## CHEF'S SELECTION (6 COURSES) 85

GRILLED SOURDOUGH 8  
GREEN SICILIAN OLIVES 9  
SALAME NORCIA FINOCCHIATA, HOUSE MADE PICKLES 25  
PICKLED WHITE ANCHOVIES 12  
FRIED TAPIOCA, TOMATO JAM 7 each  
PORK BELLY SKEWERS, XO SAUCE, CRISPY SHALLOTS 15 each  
RAW KINGFISH, RADISH, PICKLED CUCUMBERS, CHILLI & YUZU 27  
KOHLRABI, APPLE, HONEY MUSTARD, CURED YOLK 18  
BEETROOT AND SHALLOT TART, HAZELNUTS, RICOTTA SALATA 26  
GRILLED ASPARAGUS, ALMOND, SALSA VERDE 22  
CRISPY FRIED POTATOES, BLUE CHEESE CREAM 15  
CASARECCE, BROCCOLI, ANCHOVY, PANGRATTATO 30  
FREGOLA, SQUID, KALAMATA, CHILLI 34  
CHICKEN BREAST, STUFFED RAINBOW CHARD, CELERIAC PURÉE 42  
WAGYU SKIRT STEAK, GRILLED CHERRY TOMATOES, TALEGGIO 45  
600G T-BONE, JUS 80

## CHEESE | DESSERT

LOBETHAL BRIE, FRUIT TOAST, GREEN BEAN CHUTNEY 17  
OSSAU IRATY (SHEEP), FRUIT TOAST, APPLE & RHUBARB PASTE 17  
*2014 Domaine Frederic Lambert, En Beaumont, Vin Jaune, Château-Chalon 27*

CHOUX BUN, MANGO, CARAMEL GANACHE 16  
VANILLA PANNA COTTA, STRAWBERRY, BASIL MERINGUE 16

*Scintilla x The Other Right, Eau d'Amis no.4 18*

