

WINE WORLD TOUR PAIRING MENU

DIBBA BAY OYSTER

Black Olive & Herb Vinaigrette (G)(S)

Graffigna Centenario, Pinot Grigio 2017, San Juan, Argentina

CURED AND SMOKED SALMON

Avocado, Cucumber & Sourdough (D)

Stoneleigh, Sauvignon Blanc 2016, Marlborough, New Zealand

DUCK BREAST

Mashed potato, Époisses & Beetroot (D)

Campo Viejo Reserva, Tempranillo 2011, Rioja, Spain

DARK CHOCOLATE CHEESECAKE

Passionfruit Jus, Hazelnut Crumble (D)(V)

Kenwood, Cabernet Sauvignon 2013, Sonoma County, USA

(A) Alcohol (D) Dairy (VE) Vegan (V) Vegetarian (G) Gluten Free (N) Nuts (S) Shellfish
All products are subject to availability. No hidden extras.
Our prices are inclusive of 5% VAT and 10% Authority Fee.



STONELEIGH
LATITUDE

WINE WORLD TOUR VEGETARIAN MENU

BAKED BEETROOT

Yoghurt Dressing, Crystallized Walnut (D)(N)(G)

Graffigna Centenario, Pinot Grigio 2017, San Juan, Argentina

BURRATA

Heirloom Tomato, Taggiasca Olives, Rocket Salad (D)(V)

Stoneleigh, Sauvignon Blanc 2016, Marlborough, New Zealand

MUSHROOM & TRUFFLE GNOCCHI

Fresh Truffle, Fried Herbs (D)(V)

Campo Viejo Reserva, Tempranillo 2011, Rioja, Spain

DARK CHOCOLATE CHEESECAKE

Passionfruit Jus, Hazelnut Crumble (D)(V)

Kenwood, Cabernet Sauvignon 2013, Sonoma County, USA

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