

Wednesday - Friday

12PM - 2PM

# 87 Club Street Wine Room

## CSWR Business Lunch Menu

**2 Course | \$38**

**3 Course | \$48**

**1/**

Beef tartare, wasabi, confit egg, sourdough  
Heirloom tomatoes, whipped burrata & aged balsamic  
Cured spanish mackerel

**2/**

Aged sirloin, market greens, hand cut chips & pepper sauce  
Nespresso glazed pork ribs, confit fennel salad & mustard jus  
Woodfire butternut squash, lemon & tahini yogurt, pomegranate

**3/**

Elderflower crème caramel, lemongrass Chantilly, macadamia  
Vanilla cream cheese mille-feuille, raspberry  
Cheese selection, 32 month comte, brie, cashel blue (+\$12 supplement)

## Sommelier's Lunch Pick \$20/glass

### Bubbles

Muskat Ottonell, Grüner Veltliner, Sauvignon Blanc, Zweigelt | Kalkspitz, Pet Nat  
| Christoph Hoch NV | Kremstal, Austria

### Blanc

Alvarinho | Terra Matter | Quinta de Soalheiro 2019 | Melgaco, Portugal

### Rouge

Otskhanuri Sapere | Baia's Wines 2021 | Imereti, Georgia

### Blush

Touriga Nacional, Vinhao, Espadeiro | Tiroliro | Casa de Vila Verde 2019 | Vinho Verde, Portugal