

Friday

12PM - 2PM

87 Club Street Wine Room

CSWR Business Lunch Menu

\$35

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/ Supplement \$10++ with coffee & tea

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

Riesling | Watervale | Koerner 2021 | Clare Valley, Australia

Rouge

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

Blush

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