

SPICE CENTRAL KITCHEN & BAR

TAKE AWAY

Entrée

The French Baguette 10 *2018 Maison Saint d'Aix Rosé 375mL (\$24)*

House grown rosemary & smoked butter (V)

The Moreton Bay Bug 22 *2015 Cullen 'Mangan Vineyard' Semillon Sauvignon Blanc 375mL (\$26)*

Paprika rub, celeriac puree, pancetta crumb & burnt lime

Main

The Salmon 29 *2016 Yabby Lake Single Vineyard Pinot Noir 375mL (\$35)*

Sesame crust, sour quinoa, salsa verde & cashews (DF)

The Gnocchi 26 *2015 Cullen 'Mangan Vineyard' Semillon Sauvignon Blanc 375mL (\$26)*

Butternut veloute, dukkha, pickled mushrooms & shaved parmesan (V)

The Chicken 26 *2018 Shaw & Smith M3 Chardonnay 375mL (\$28)*

Baby carrots, red wine jus, pickled red onion & Taggiasche olives

The Sovereign Lamb Shank 32 *2018 Cullen Cabernet Merlot 375mL (\$32)*

Smoked cheddar polenta, fresh gremolata, jus

Side

The Baby Carrots 8

Sous vide with garlic & rosemary

The Polenta 9

Smoked cheddar & mixed herbs

Dessert

The Raspberry Tart 13 *NV Louis Roederer Brut Premier Champagne 375mL (\$47)*

Vanilla cream, caramelised almonds & chocolate stick

The Valrhona Chocolate Mousse 11 *2019 Frogmore Creek Iced Riesling 375mL (\$28)*

Ginger crumble & hazelnuts