



**WINE & DINE**  
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## WINE & DINE

### MENU

#### BREAD & BUTTER

#### SCALLOP SASHIMI

*white ponzu, yuzu & basil oil, pickled radish, tobiko*  
**2021 Joan Traditional Method Sparkling**

#### TUNA & IKURA DON

*tuna sashimi, soy-marinated salmon roe, steamed short-grain rice, rice vinegar, wasabi*  
**2023 Good Intentions Riesling**

#### BEEF TENDERLOIN

*tempura corn- stuffed pumpkin flower, daikon, sansho jus*  
**2023 ARC Cabernet Sauvignon Rose**

#### WARABI MOCHI

#### BLACK SESAME ICE CREAM

**2024 Ada Wine Co. 'Mad Hattie' Grenache/Pinot**  
*(Chilled Red)*

**1 - 4PM, SATURDAY 22 MARCH 2025**

