

2K.W.

BAR AND RESTAURANT

JACK'S CREEK MEETS
ALTERNATIVE WINE DINNER

TUESDAY 28TH MARCH

KIBBEH NAYEH, TAHINI, POMEGRANATE

2015 Ochota Barrels 'Botanicals of the Basket Range'

TATAKI, BABY KING MUSHROOM, BURNT MISO AND
MARROW BUTTER, PICKLED GARLIC, WATERCRESS

2015 Kaesler 'The Fave' Grenache

SPICED FLANK STEAK, MOJO DE AJO,
CHARRED BABY CORN, BURNT JALAPENO SALT

2015 Fox Gordon Nero d'Avola

WHOLE ROASTED 6-7 SCORE OP RIBEYE, BEEF DRIPPING CHIPS,
GREEN PEPPERCORN BÉARNAISE, BITTER GREENS

2011 Best's Dolcetto

CHEFS SELECTION OF RIPE CHEESES

2009 Coriole Sagrantino