

the
SONORA ROOM
r e s t a u r a n t

Tapas Menu

Available from 3pm - 4.30pm daily

Seasonally Inspired Soup \$12

Spring Asparagus \$20

Truffle Arancini, WTF Mushrooms, Smoked Feta & Beurre Noisette

Wine Suggestion: Burrowing Owl Estate Winery Sauvignon Blanc

Farmhouse Terrine \$18

Ham Hock and Chicken Liver Terrine, Apple, Parsley Gel, Cauliflower Piccalilli

Wine Suggestion: Burrowing Owl Estate Winery Merlot

Seared Albacore Tuna \$19

Potato, Smoked Citrus Egg Emulsion, Cucumber, Rye Cracker

Wine Suggestion: Burrowing Owl Estate Winery Pinot Gris

Charcuterie & Cheese Sampling \$29

Selection of Local and House Charcuterie, Upper Bench Cheeses, Honey
The Sonora Room Pickles and Preserves

Wine Suggestion: Burrowing Owl Estate Winery Merlot

Warm Marinated Olives \$11

Arugula, Sun Dried Tomatoes, Puffed Quinoa