



Sippin' Down UNDER WINE DINNER

featuring
AUSTRALIAN CUISINE & WINES

T O R B R E C K

BAROSSA VALLEY

MONDAY, AUGUST 25 • 6:30 PM

\$95/person + tax + gratuity
(LIMITED SEATING WITH SOME COMMUNAL TABLES)

WOMBOK SALAD

napa cabbage, daikon, carrot, bean sprouts, nori, sesame dressing

TORBRECK "WOODCUTTER'S" SEMILLON, AU

SECOND

CHIKO ROLL "AUSTRALIAN SPRING ROLL"

ground lamb, cabbage, carrot, onions, celery, creamy honey & garlic sauce

TORBRECK CUVÉE JUVENILES RED BLEND, AU

MAIN (choice of one)

PAN FRIED BARRAMUNDI

roasted broccolini, fennel, garlic, fresh thyme,
nori beurre blanc

TORBRECK CUVÉE JUVENILES BLANC WHITE BLEND, AU

OR

ROASTED LAMB STEAK

roasted creamer potatoes, baby carrots,
garlic, pan sauce

TORBRECK "THE STEADING" RED BLEND, AU

TO FINISH

LEMON CURD PAVLOVAS

fluffy meringue, lemon curd, blueberry, whipped cream, mint

SCHLOSS VOLLRADS RIESLING, RHEINGAU, GER

RSVP: 703-922-1730

Before placing your order, please inform your server if a person in your party has a food allergy. We take the responsibility of safely serving our guests with food allergies and dietary restrictions very seriously, and we're proud of our extensive protocols. *ASK US ABOUT THEM!*

*This menu item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

please drink responsibly. 3779015