



WINE DINNER

Upstairs at Continental Deli

Wednesday 21 October

6:30 PM - 9:30 PM

\$135 pp

Jauma, Lulu's Old Chenin Blanc 2025

From the oldest Chenin planting in McLaren Vale, farmed on white sand and yellow clay.

Powerful and precise, with crunchy apple, chalky texture and striking acidity.

With charcuterie and Continental Gilda, the perfect bite of olive, anchovy, guindilla and lemon.

Jauma, Ralph's Farm Dry Grown Grenache Blanc 2025

Skin-fermented Grenache Blanc from dry-grown vines in Clarendon.

Spiced apricot, jasmine and chewy, mouthwatering acidity, with plenty of energy and personality.

With tuna tostada, southern yellowfin tuna tartare, avocado, lime and coriander.

Jauma, Farming the Table Rosé 2023

Rosé with serious intent. 60% Shiraz, 40% Grenache, dry-farmed in Clarendon and aged for 24 months in barrel. Raspberry, jasmine, spice and savoury depth. Textural, complex and made for food.

With a classic hot mortadella sandwich with provolone and dijon.

Jauma, Lillies Old Vine Grenache 2025

From old-vine Grenache in McLaren Flat, planted on deep white sand over yellow clay.

Lifted, aromatic and vibrant, with sour cherry, cherry liqueur and fine structure.

With roasted beetroot salad, stracciatella and pistachio vinaigrette.

Jauma, Tikka the Cosmic Cat (Shiraz/Grenache) 2024

A dark and broody yet crunchy and delightful blend of Shiraz and Grenache.

With smoked pork, blood orange and black garlic glaze, fennel purée and mustard leaves.

Brilliant Savarin with persimmon preserve