

# LOVE Wines

## VALENTINE'S DEGUSTATION



Sen5es Restaurant and Wine Bar's menu is a culinary journey through the diverse flavours of Western Australia.



Wherever possible we use ingredients that have been grown, farmed, fished, processed, prepared in WA, Sen5es dishes celebrate the best of the regions. The menu changes with the season to make the most of our state's amazing fresh produce, paired with handpicked selection of premium wines



Flametree  
MARGARET RIVER



At Flametree Wines, our vision is to produce brilliant Australian wines of uncompromising quality and character, this is reflected in the 5 red-star rating we have consistently achieved from James Halliday since 2011.

The Flametree Winery and Cellar Door is located at the gateway to the Margaret River Wine region on the picturesque shores of Geographe Bay, Western Australia. Conveniently situated on Caves Road half way between Busselton and Dunsborough, the stunning beach house style Cellar Door building is a must see and one of the best in the Margaret River region.



### Candied Roasted Beetroots And Baby Carrots (V) Flametree Estate Pinot Grigio

Indulge in the sweet and earthy flavours with the richness of oyster mushrooms and charred leeks, which complement the smooth contrast added from creamy goat's cheese and crème Fraiche, finished with a crunchy granola. The dish is paired perfectly with Flametree Estate Pinot Grigio, offering a crisp, light and fresh with elderflower and Nashi Pear aromas

### Ancho Chilli Chicken (G) Flametree Sauvignon Blanc Semillon

A flavourful combination with a kick of heat from chilli chicken paired with creamy saffron risotto, spiced chorizo and a smoky charred pepper salsa, all drizzled with rich chipotle aioli. Perfectly paired with Flametree Sauvignon Blanc Semillon, offering complex savoury notes with balanced minerality, citrus fruits, fragrant lemongrass, kiwi fruit

### Seared Barramundi (G) Flametree Estate Chardonnay

Enjoy seared Barramundi with a creamy caper mash, accompanied by a refreshing fennel and orange salad, tender baby zucchini, and finished with a zesty citrus-herbed hollandaise. This bright dish is paired perfectly with Flametree Estate Chardonnay, offering subtle French oak, stone fruit classic Margaret River Chardonnay "Top 100 wines of Australia" Huon Hook

### Black Angus Striploin (G) Flametree Estate Shiraz

A perfectly cooked Black Angus striploin is paired with silky truffle mash, roasted cherry wine tomatoes, and charred onions, all drizzled with rich Au jus. This dish is paired perfectly with Flametree Estate Shiraz, offering a balanced complexity and depth of flavours from spices of licorice and dark fruit, with fine tannin structure

### Matcha Brûlée (V) Flametree Estate Cabernet Merlot

A delightful balance of smooth, sweet and earthy flavours of creamy brûlée paired with tangy berry compote and topped with crunchy caramelised biscuit crumble. Paired seamlessly with Estate Cabernet Merlot, offering juicy, concentrated and elegant. Mulberry, cassis and dark chocolate highlight the smooth, soft and ripe flavours

V = Vegetarian | N = Made without nuts | G = No added gluten | E = Made without eggs

Please note that our products are produced in commercial kitchens, we cannot guarantee that any of our products are 100% allergen free