

# Tastes of Spring

RESTAURANT  
**sen5es**  
WINE BAR



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

  
**CASTELLI ESTATE**



Set on the side of a hill overlooking the southern coast of Australia, Castelli Estate is arguably one of Western Australia's most beautiful wineries.

Castelli Estate is the best of both worlds, the innovation and rich produce of Australia made with the Italian ethos of quality and balance – created to share and enjoy.



## Beetroot Cured Ocean Trout (G,N)

### Castelli Crescendo Sparkling NV, Great Southern

Indulge in Beetroot Cured Ocean Trout paired with creamy avocado, zesty blood orange, and Horseradish Dill cream, complemented by the beautifully balanced Castelli Crescendo Sparkling NV, which offers a creamy texture and biscuity complexity with enticing aromas of white peach, cashews and a honeyed note to finish

## Seared Fremantle Scallops (G, N, E)

### Castelli Silver Series Chardonnay, Great Southern

Savour perfectly Seared Fremantle Scallops sitting on a vibrant pea puree, paired with charred baby onions, oyster mushrooms, and pickled vegetables, all drizzled with a tangy Dijon mustard dressing. The dish is paired perfectly with the refreshing Castelli Silver Series Chardonnay, offering a refreshing palate of stone fruit, lemon curd, a gentle honeysuckle spice on the nose and a delightful hint of oak textured finish.

## Cajun Spiced Slow Cooked Chicken Breast (N)

### Castelli Silver Series Pinot Noir, Great Southern

Enjoy our Cajun Spiced Slow-cooked Chicken Breast on a creamy polenta cake with crispy chicken grissini and rich leek cream sauce, paired seamlessly with the Castelli Silver Series Pinot Noir, bursts with bright red cherry and brambleberry aromas, complemented by hints of flint and earthy notes.

## Grass-Fed Pitch Black Angus Striploin (G,E)

### Castelli Estate Shiraz, Frankland River

Indulge in our grass-fed Pitch Black Angus Striploin, paired with fondant sweet potato, a pancetta-wrapped beef cheek roll, and balsamic shallots jus, complemented by a glass of Castelli Estate Shiraz, which boasts a deep blackcurrant core and perfumed notes of spice and leather, along with fresh red fruits and a velvety finish that balances complexity with elegance.

## Apple Strudel

### Castelli Silver Label Dolcino, Great Southern

Delight in our warm Apple Strudel, filled with cinnamon-spiced raisins and an orange honey glaze, served alongside creamy Muscatel vanilla ice cream, perfectly paired with the Castelli Silver Label Dolcino, an exquisite Riesling features a zesty lime core and rich flavours, highlighted by notes of perfumed stone fruit and crushed wildflowers from the Great Southern region.

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.