



The

OWL House

Winter 2017



The Sydney Morning Herald
Good Food Guide Awards 2012
BEST BAR WITH FOOD

Chef: Luke Sankey

Barman: Owen Davies

Sommelier: Amir Halpert

10% surcharge applied on PH, Sundays & tables of 8 or more.
1.5% charged on all card payments.

DEGUSTATION

WITH MATCHING COCKTAILS OR WINES

\$135 per person

(Cocktails & wine glasses are half serves with degustation)

Croquette: Ox tail, smoked bone marrow, seeded mustard.

Paired with:

Lemon One: Tanqueray Gin, Yellow chartreuse, lemon, lemongrass, absinth.

OR

'15 Dr Burklin Wolf, Riesling,
Region, Wachenheim, Pfalz (Ger)

Clam Chowder: Clams, white wine, carrot, celery.

Paired with:

White Version: Tanqueray Gin, Lillet blanc, Aperol.

OR

'12 Chateau Riotor. Vermentino.
Region: Cotes Du Provence, Rhone (Fr)

Prawns: Brick pastry, lardo, enoki mushrooms, yuzu, thyme mayonnaise.

Paired with:

1930's Cosmopolitan: Ketel 1 citroen vodka, Cointreau, lime, spiced cranberry purée.

OR

'16 Torbreck Saignée, Mataro
Region: Barossa Valley, SA (Aus)

DEGUSTATION (Cont'd)
WITH MATCHING COCKTAILS OR WINES

Beef Carpaccio: Quail egg, parsnip puree, parsley chips,
sherry vinegar.

Paired with:

Mandarin & Tarragon: Tequila, Grand Marnier,
tarragon and chilli syrup, mandarin.

OR

'14 Chateau de Pizay, Gammay.
Region: Beaujolais (Fr)

Duck Cassoulet

Confit duck, white beans, carrot, Toulouse sausage, pancetta,
Eschalot, bone marrow butter.

Paired with:

Buttered Fashion: Butter infused Bulleit bourbon, honey, bitters.

OR

'13 Philippe Collotte, Bourgogne Rouge, 'cuvée de noble souche'
Pinot Noir Region: Burgundy (Fr)

Semifreddo: Quince, coffee, amaretto, walnut.

Paired with:

Coffee Cocktail: Brandy, Port, egg, sugar, nutmeg.

OR

'12 Scarborough, late harvest Semillon.
Region: Hunter Valley, NSW (Aus)