

## SOUTHERN TABLE & BAR

## WINTER MENU



First Course



# SHE CRAB & LOBSTER BISQUE

Crème Fraiche & Avruga Caviar Auntsfield, Sauvignon Blanc, Marlborough, New Zealand, 2017



**Second Course** 



#### **MUFFULETTA SALAD**

Chopped Charcuterie Salad, Broken Olive Vinaigrette



**Third Course** 



#### **JAMBALAYA**

Spiced Rice, Scallop, Tiger Prawn, Mussel & Sausage Famille Perrin, Perrin Reserve, Cote du Rhone, France, 2015



**Fourth Course** 



#### FIG TART

Lemon Curd, Caramelized Fig & Eggnog Foam

### **\$85++ SET MENU** \$30++ ADDITIONAL FOR WINE PAIRINGS

Includes coffee/tea Menu is subject to change due to availability Prices displayed are subject to prevailing Good & Services Tax and 10% service charge