

CHEESE & CHARCUTERIE

5J Jamón Ibérico	32	Mimolette Tendre	16
5J Paleta Ibérico	22	Fourme D'ambert AOP	16
Salchichón & Chorizo	15	Manchego	16
Truffle Salami	15	Truffle Brie	22

COLD CUT PLATTER 26

4 Types Selections

CHEESE PLATTER 28

3 House Selections

THE WINE COVE PLATTER 36

3 House Selections of Cold Cut and Cheeses

COLD PLATES

FRESH OYSTER 6 / 30

ANCHOVIES 8

Served w Caperberries, Pickled Pearl Onion

MARINATED MIXED OLIVES 6

Brine in Olive Oil, Rosemary, Thyme, Orange Zest

PARA PICAR 12

Chips, Mixed Olives, Pickled Japanese Cucumber, Skewer w Anchovies n Guindilla

BREAD BASKET 4

• Multi-Grain Rustic Bread n Sour Dough

• Naan Bread

TRIO OF DIP 18

Avocado Hummus, Beetroot Tzatziki, Baba Ghanoush served w Naan Bread

GRILLED ASPARAGUS SALAD 14

Green Asparagus, Myer Lemon Dressing, Cashew Nuts

SMOKED EEL OLIVIER SALAD 16

Beechwood Smoked Eels, Potato, Carrot, Caper, Apple, Cavier

TUNA MINI CONE (set of 4) 14

Tuna Tartare w Sesame Dressing served in Nori Waffle Cone

DUCK RILLETTES 18

Baby Cornichons, Pickled Pearl Onion, Crackers served w Salad

 Vegetarian  Contain Nuts

All items are subjected to 10% service charge and 7% GST

PREMIUM CANNED SEAFOOD

RAMON PENA

Cockles (110g) 25

Small Sardines (130g) 12

Razor Clams (115g) 14

ESPINALER

Cockles (120g) 17

Scallop Galican (120g) 7.8

Clams (120g) 9.5

White Tuna (120g) 15

SHARING PLATES

CRAB CROQUETTE (set of 2) 6

Shellfish Bechamel, Crab Meat, Gochujang Aioli

PADRON PEPPER 15

Deep Fried Peppers topped w Togarashi n Seasalt

ROASTED ROMANESCO 14

Pan Roasted Romanesco, Capers, Cashew Nuts, Guindilla

JAMON BIKINI 16

Iberico Jamon, Dashi Bechamel, Toasted Bread

SQUID INK YAKIMESHI 26

Squid, Ikura Roe, Garlic Shoot, Sesame Aioli, Cloudy Bay Clam

CLAMS A LA MARINERA 20

Sautéed White Clams w White Wine, Garlic, Grated Tomato, Chilli

BEEF BOURGUIGNON 32

Slow Braised Angus Beef Cheek in Red Wine, Sautéed Mushrooms n Pearl Onion

BINCHŌTAN CHARGILLED

FLANK STEAK 24

AUSTRALIA WAGYU STRIPLON MB5 30

PRESA IBERICA 30

AUSTRALIA WAGYU RIBEYE MB5 36

Served w Yuzu Wasabi Dressing n Béarnaise Sauce

..... COMPLEMENTS

Creamy Spinach 7 Grilled Brocolini 7

Piquillo Pepper 7 Seasonal Mushroom 7

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GRILLED OCTOPUS 22

Spanish Octopus complemented w Spicy Romesco

BARBEQUE SKATE 22

BBQ Banana Leaf Skate's Wing, Salsa, Special Chilli Marination

SWEETS

CITRUS SUNDAE 10

Grapefruit, Blood Orange, Basil Mint Pesto, Lemon Sorbet

BURNT CHEESE CAKE 12

The Wine Cove Original

 Vegetarian  Contain Nuts

All items are subjected to 10% service charge and 7% GST



TRIO OF DIP



THE WINE COVE PLATTER



SMOKED EEL OLIVIER SALAD



TUNA MINI CONE (SET OF 4)



PREMIUM CANNED SEAFOOD



SQUID INK YAKIMESHI



FLANK STEAK



BARBEQUE SKATE



BURNT CHEESE CAKE & CITRUS SUNDAE