



Henley Beach

Secrets Tour of Spice

August 7th 2024 - 7:00pm \$99 per head

1st Course

Grilled Coffin Bay oysters topped with chorizo butter

Matched perfectly with Pikes Traditionale Riesling. Crisp acid driven wine, plenty of fresh lime and other citrus flavours. More delicate than recent years, the balance of palate weight, acid and barely-there sweetness creates a seamless and lengthy finish. Delicious.

2nd Course

Secrets tender grilled calamari served with a Thai style dressing with a little kick

Matched perfectly with Pikes Luccio Pinot Grigio. Light and fresh on the palate, displaying crisp flavours of apple skins and melon. Finishing pleasingly dry with just a subtle hint of minerality.

3rd Course

Spiced barramundi oven baked served with Secrets herbs and spices with lime butter on a bed of green beans

Matched perfectly with Pikes Luccio Fiano. Medium bodied, showcasing melon, stone fruit and tropicals. This variety provides a softness and textural quality on the palate that balances the fruit characters and acid beautifully.

4th Course

Scotch Fillet steak served medium on roasted winter vegetables and dressed with a zesty Salsa Verde

Matched perfectly with Pikes The Assemblage Shiraz Mourvedre Grenache. Medium bodied, a vibrant showing of blueberry, mulberry and pink peppercorn. Slippery fine-grained tannins and subtle notes of char point to the use of old oak.

5th Course

Secrets house made lemon curd tart fresh berry compost and cream

Matched perfectly with Pikes First Cut Riesling. Brilliant light honey gold in colour, notes of lime cordial and jasmine florals are evident. Ginger spice and with a fresh honey mouthfeel and generous acidity finishes off refreshing and bright.

Degustation meaning - is the careful sampling of small portions and appreciative tasting of various foods.

The wines chosen by the winemaker are to compliment each dish providing you with a fine dining experience.

Book through Facebook, website or phone 8356 8003