

# SHINO'S

## WINE EATS (TILL LATE)

Selection of 3 farmhouse  
cheeses (serves 2) 29

tarte flambée with crème  
fraîche & choice of:

bacon, onion and egg 22

portobello, onion and  
gruyere 22

## MAIN PLATES

salmon-en-croute, pastry wrap, dill-  
tarragon butter, wholegrain mustard 35

pacific cod, grilled asparagus, lobster  
nantua 35

braised beef cheeks, root vegetables,  
forest mushrooms, mash 36

1/2 rack babyback ribs, ginger-honey  
glaze 30

## MENU DÉGUSTATION

5 Courses \$95  
Matching wine \$50

*Degustation menu must be taken by entire table*