

CROYDON LN

New Wine List Launch Tasting Menu

STONEFISH PREMIUM SPARKLING

Tasting One

Gambas al Ajillo

Plump prawns sautéed with garlic and chilli, finished with lemon and white wine. Served sizzling hot right as the bubbles are poured to kick off the night.

CRIS TORRONTÉS (ARGENTINA)

Tasting Two

Pan con Tomate & White Anchovies (Boquerones)

Toasted sourdough rubbed with vine-ripened tomato, garlic, and extra virgin olive oil, served with tangy Spanish white anchovies preserved in vinegar and oil.

DRIFTWOODS CHARDONNAY (MARGARET RIVER)

Tasting Three

Ibérico Ham & Manchego Croquetas

Crispy golden croquettes filled with a rich béchamel of Iberico ham and sharp Manchego cheese. A texturally rich, creamy pairing that works a treat.

CRIS MALBEC (ARGENTINA)

Tasting Four

Albóndigas al Vodka

Beef and pork meatballs in a creamy vodka sauce, finished with rocket and shaved Manchego. Fresh, fruit-forward Malbec that perfectly cuts the cream.

STONEFISH SHIRAZ (AUSTRALIA)

Tasting Five

Chorizo a la Española

Hot and spicy Spanish chorizo glazed with honey and red wine. A robust, peppery match for a powerful Australian Shiraz.

THE GRAND FINALE • BONUS 6TH POUR

Susana Balbo Signature Malbec (Argentina)

OPTION A: THE SWEET ROUTE

Sticky Date Pudding

Warm sticky date pudding served with vanilla ice cream and an elegant, light touch of Pedro Ximénez syrup to complement the structure of the flagship Malbec.

OPTION B: THE SAVOURY ROUTE

Aged Manchego Cheese

Firm, nutty, and slightly sweet dry-cured Spanish sheep's cheese served with quince paste and fresh fruit—a classic, sophisticated match for premium mountain Malbec.