



THE
BOWER HOUSE



CHAMPAGNE
TELMONT
MAISON FONDÉE EN 1912

WEDNESDAY 13th SEPTEMBER

7.30pm

GRILLED OYSTER

Lemon chimichurri

RÉSERVE BRUT NV

Chardonnay 31%, Meunier 53%, Pinot Noir 16%

BBQ CHICKEN WINGS

Truffle creamed corn, sourdough

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FILLET OF BEEF, MISO GLAZE

Fondant potato, wild mushrooms, sesame greens

VINOOTHÈQUE 2013

Chardonnay 26%, Meunier 43%, Pinot Noir 31%

STRAWBERRY CUSTARD TART

Soft serve strawberry ice cream

RESERVE ROSÉ

Chardonnay 87%, Meunier 13%

VEGAN & VEGETARIAN MENUS AVAILABLE