



Food & Wine Menu

Marble Fine Dining Restaurant | 23 August 2022



Food Pairing

Cederberg Sustainable Rosé 2022

**Grilled yellowfin tuna, roasted 'gazpacho' dressing,
avocado, roasted garlic**

Cederberg Sauvignon Blanc 2022

**Grilled asparagus, broccoli mole, truffle mayonnaise,
parmesan, pickled mushrooms**

Cederberg Merlot-Shiraz 2020

**Char-grilled chicken thighs, black bean and potato with
smoked chilli, bone marrow and lime salsa, leafy salad**

Cederberg Shiraz 2019

**Coal-roasted sirloin, hasselback potato, Jack Daniel's
and butter pepper cream, mushrooms, roasted garlic
dressing, parmesan**

Cederberg Cabernet Sauvignon 2019

Four local cheeses, pickles and preserves

Wine List

Cederberg Sauvignon Blanc 2022

An aromatic, tropical white wine

Cederberg Sustainable Rosé 2022

A dry, delicate Shiraz-based pink wine

Cederberg Cabernet Sauvignon 2019

A classic, complex example of this noble variety

Cederberg Merlot-Shiraz 2020

An accessible, smooth red blend

Cederberg Shiraz 2019

A fruit-driven and succulent wine, the star of the show.



Learn More About These Wines

www.cederbergwines.com

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