



**5 COURSE \$85    MATCHING WINES \$42**  
**7 COURSE \$110    MATCHING WINES \$56**

### **SALMONE**

Beetroot cured salmon topped with crab fingerlime aoli pumpkin seed crostini  
*T'Gallante Prosecco, Mornington Peninsula, Victoria*

### **CAPELANTE**

Hervey bay scallops smoked macadamia puree chilli oil  
*Cape Schank Pinot Grigio, Victoria*

### **ANATRA**

Magret duck breast marsala glaze candied pecans  
*Sciandor Moscato D'asti, Italy*

### **CIGALE DI MARE**

Butter poached slipper lobster  
*Squealing Pig Pinot Noir Rosé, New Zealand*

### **PESCE**

Macadamia crust barramundi with beetroot puree  
*Fickle Mistress Pinot Noir, Marlborough New Zealand*

### **STEAK**

eye fillet served medium rare with stuffed mushroom seeded mustard cream sauce  
*Wynns 'The Gables' Cabernet Sauvignon*

### **DOLCI**

Caramel panacotta with salted caramel gelato  
*esspressomartini*

**DEGUSTATIONE**