

DEGUSTATION

degustazione

FIVE COURSES

\$75 per person

Matched wines \$59 extra

SEVEN COURSES

\$110 per person

Matched wines \$79 extra

Anatra

- Magret duck breast, sour cherries, candied pecans
- Oyster Bay sparkling pinot noir chardonnay, Hawke's Bay, New Zealand

Carpaccio di trota

- Beetroot cured ocean trout, crab, mustard mayonnaise
- Leo Buring dry reisling, Eden Valley, Barossa, South Australia

Fichi cotti

- Slow roast figs, prosciutto, blue cheese marshmallow
- Cape Shanck pinot grigio, Mornington Peninsula, Victoria

Ravioli

- Beetroot infused mud crab filled pasta with seafood bisque
- St Huberts chardonnay, Yarra Valley, Victoria

Bistecca

- Eye fillet medallion topped with banana prawn, wild mushrooms Flying Fish roe, madeira sauce
- Saltram 1859 shiraz, Barossa Valley, South Australia

Risotto di fragole

- Strawberry risotto vincotto pearls, mascerated strawberries
- Fickle Mistress pinot noir, Central Otago, New Zealand

Dolce

- Bergamot panacotta, pistachio sponge, basil ice cream, meringue buttons
- Annie's Lane botrytis riesling, Clare Valley, South Australia

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