



ABBINAMENTO VINO

Morgassi ~ Tuffo ~ Gavi

Cortese / Piedmont, Italy ~ 2015

Frank Cornelissen ~ Susucaru ~ Siciliane Rosato

Malvasia, Moscadella, Insolia, Nerello Mascalese / Sicily, Italy ~ 2016

Radikon ~ Oslavje

Pinot Grigio, Sauvignon Blanc, Chardonnay / Friuli-Venezia Giulia, Italy ~ 2014

Jilly ~ Lone Ranger

Nebbiolo / New England, New South Wales ~ 2016

Gulfy ~ Cerasuolo di Vittoria

Nero d'Avola, Frappato / Sicily, Italy ~ 2014

Ca' d'Gal ~ Lumine ~ Moscato d'Asti

Moscato Bianco / Piedmont, Italy ~ 2015

Podere del Paradiso ~ Vin Santo

Trebbiano, Malvasia / Tuscany, Italy ~ 2010



DEGUSTAZIONE

Crudo di Tonno

Pepper seared yellowfin tuna, charred eggplant, preserved lemon, horseradish.

Carpaccio di Manzo

Riverina Angus beef, truffle dressing, aioli, capers, parmesan, baby rocket.

Fiori di Zucchini

Zucchini flower, ricotta, pecorino, pickled treviso, basil pesto.

Ravioli

Moreton Bay blue swimmer crab and mascarpone filled pasta, black garlic crema.

Guancia di Maiale

Byron Bay Berkshire pork cheek, mandarin, roasted onion, garlic, almonds, mustard.

Limone

Lemon curd, candied fennel, lemon sorbet, fennel granita, olive oil.

Cioccolato

Chocolate textures, salted caramel gelato, orange sherbet.