



ABBINAMENTO VINO

St. Michael-Eppan ~ Schulthausen

Pinot Bianco / Alto Adige, Italy ~ 2016

Frank Cornelissen ~ Susucaru ~ Siciliane Rosato

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

Radikon ~ S Series

Pinot Grigio / Friuli-Venezia Giulia, Italy ~ 2015

Giacomo Fenocchio ~ Langhe

Nebbiolo / Piedmont, Italy ~ 2015

Sardus Pater ~ Is Arenas ~ Carignano del Sulcis Riserva

Carignano / Sardegna, Italy ~ 2010

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

Moscato Bianco / Piedmont, Italy ~ 2016

Framingham ~ Noble

Riesling / Marlborough, New Zealand ~ 2017

\$140 food only / \$215 with matching wines



DEGUSTAZIONE

Crudo di Salmone

Thinly sliced, lightly cured NZ King salmon, cultured goats milk, finger lime, pickled cucumber, salmon roe, squid ink crackers.

Carpaccio di Manzo

Tajima beef, truffle dressing, aioli, capers, parmesan, baby rocket.

Fiori di Zucchini

Zucchini flower, ricotta, pecorino, roasted capsicum, olives, capers, basil.

Ravioli

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

Filetto di Manzo

Riverina Angus eye fillet, parsnip, pickled mushrooms, kale, veal sauce.

Frutto della Passione

Passionfruit & coconut cream, mango, pineapple, frozen vanilla mousse.

Fragole

Salted white chocolate & mascarpone mousse, buffalo yoghurt gelato, strawberries.