



ABBINAMENTO VINO

Ciro Picariello ~ Fiano Irpinia

Fiano / Campania, Italy ~ 2016

Broc Cellars ~ Lone Pine

Lagrein Rosato / California, America ~ 2016

Radikon ~ S Series

Pinot Grigio / Friuli-Venezia Giulia, Italy ~ 2015

Unico Zelo ~ Exocarpos

Nebbiolo / Adelaide Hills, South Australia ~ 2016

Gulfi ~ Cerasuolo di Vittoria

Nero d'Avola & Frappato / Sicily, Italy ~ 2016

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

Moscato Bianco / Piedmont, Italy ~ 2017

Hauner ~ Malvasia delle Lipari Passito

Malvasia / Sicily, Italy ~ 2015

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



DEGUSTAZIONE

Vitello Tonnato

Raw veal & yellow fin tuna, capers, caperberries, smoked tuna mayonnaise, rocket pesto.

Carpaccio di Manzo

'OTTO Reserve' by Rangers Valley beef, truffle dressing, aioli, capers, parmesan, baby rocket.

Capesante

Hervey Bay scallops, Jerusalem artichoke, pancetta, saba.

Tortellini

Braised oxtail & smoked bone marrow filled pasta, mushrooms, parmesan.

Noce di Manzo

Rangers Valley 'Black Market' tri tip, cauliflower, charred cos, nut crumble, black garlic.

Noce di Cocco

Passionfruit curd, coconut, pineapple & lime sorbet, frozen vanilla mousse.

Fragole

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

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