



ABBINAMENTO VINO

Peter Zemmer

Riesling / Alto Adige, Italy ~ 2017

Villa Sparina ~ Gavi del Comune di Gavi

Cortese / Piedmont, Italy ~ 2016

Radikon ~ S Series ~ Slatnik

Chardonnay, Friulano / Friuli-Venezia Giulia, Italy ~ 2015

Unico Zelo ~ Exocarpos

Nebbiolo / Adelaide Hills, South Australia ~ 2016

Ravensworth ~ Regional

Sangiovese / New South Wales ~ 2017

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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