



ABBINAMENTO VINO

Col Vetoraz ~ Extra Dry Prosecco Superiore ~ 2016

Vickery ~ Eden Valley Riesling ~ 2017

San Lorenzo ~ di Gino Verdicchio dei Castello di Jesi ~ 2016

I Vigneri di Salvo Foti ~ Aurora Carricante ~ 2015

Redesdale Estate Shiraz ~ 2013

Yalumba FSW8B Botrytis Voigner ~ 2015



DEGUSTAZIONE

Grainge angus beef carpaccio, truffle dressing, aioli, capers, parmesan, rocket.

Cured & pepper crusted Ora King salmon, orange, pickled fennel, salmon roe, pistachio.

Zucchini flowers, ricotta, pecorino, caponata.

Linguine, Fraser Island spanner crab meat, chilli, garlic crumb.

Tajima Wagyu rump cap MBS7+, asparagus, broccolini, green tomato.

Selection of miniature desserts.

\$150 food only / \$225 with matching wines

Cheese course available on request \$11

Degustazione unavailable after 9pm