



## ABBINAMENTO VINO

*Col Vetoraz - Extra Dry* Prosecco Superiore 2016  
Veneto, Italy.

*Vickery - Eden Valley* Riesling 2017  
Eden Valley, SA.

*San Lorenzo - di Gino* Verdicchio dei Castello di Jesi 2016  
Marche, Italy.

*Murdoch Hill -Ridley* Pinot Noir/Pinot Meunier/Pinot Gris 2017  
Adelaide Hills, SA.

*Redesdale Estate* Shiraz 2013  
Heathcote, Vic.

*Yalumba - FSW8B* Botrytis Viognier 2015  
Wrattonbully, SA.



## DEGUSTAZIONE

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

Pepper seared Mooloolaba Yellow fin tuna, peas, capers, preserved lemon.

Zucchini flower, ricotta, pecorino, caponata.

Saffron bucatini "Marinara", cherry tomatoes, basil, dill.

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

Selection of miniature desserts.

\$150 food only / \$225 with matching wines  
Cheese course available on request \$11

*Degustazione unavailable after 9pm*