



## ABBINAMENTO VINO

*Col Vektoraz- Extra Dry* Prosecco 2017  
Valdobbiadene, Italy

*De Falco - Lacryma Christi del Vesuvio* Coda di Volpe 2016  
Campania, Italy

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

*Mada Wines* Sagrantino 2017  
Hilltops, Canberra District

*Elvio Cogno - Cascina Nuova* Barolo 2011  
Piedmont, Italy

*Pereira D'Oliveiras* - Boal Colheita 2001  
Funchal, Madeira

*Nals Magreid - Baron Salvadori* Moscato Giallo Passito 2011  
Alto Adige, Italy



## DEGUSTAZIONE

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

Seared scallops, corn, mushrooms, pancetta

Zucchini flowers stuffed with peccorino and ricotta, smoked tomato

Potato gnocchi, braised rabbit, carrot, celery, pancetta, gremolata, salted ricotta

Shiro Kin Wagyu rump cap MBS9+, broccolini, cavolo nero, mustard dressing

Bay of Fires Cheddar, apple jelly, pane carasau

Amedei dark chocolate mousse, raspberries, hazelnut, raspberry sorbet

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

*Degustazione unavailable after 9pm*