



ABBINAMENTO VINO

Oakridge - LVS Blanc de Blancs 2015
Yarra Valley, Vic

Vickery - Eden Valley Riesling 2017
Eden Valley, SA

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

Selvadolce -VB1 Vermentino 2013
Liguria, Italy

Redesdale Estate Shiraz 2013
Heathcote, Vic

Yalumba - FSW&B Botrytis Viognier 2017
Wrattenbully, SA



DEGUSTAZIONE

Ravioli of pickled beetroot, goat's curd, pistachio, horseradish

Pepper crusted Hiramasa kingfish, pickled mushrooms,
chive and chardonnay dressing

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

Saffron bucatini, Moreton Bay bugs, cherry tomatoes, basil, lemon oil

Ranger's valley Wagyu chuck tail MBS5+, mushrooms, tarragon dressing

Selection of miniature desserts

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

Cheese course available on request \$11

Degustazione unavailable after 9pm