



ABBINAMENTO VINO

Lunelli - Ferrari Rose - Metodo Classico NV
Trento, Italy

Paradigm Hill Riesling 2017
Mornington Peninsula, Vic

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

Gaja - Dagromis Nebbiolo 2013
Piedmont, Italy

Redesdale Estate Shiraz 2013
Heathcote, Vic

Yalumba - FSW8B Botrytis Viognier 2017
Wrattonbully, 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

Hand rolled picis, smoked ham hock, black truffles, pecorino, egg yolk

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