

DEGUSTAZIONE MENU

5 COURSES 85
WITH WINE 115

Sydney rock oysters, lemon & pepper granita (nf) (gf) (df)

NV Carpene Malvolti Prosecco, Veneto Italy

Qld figs, San Danielle prosciutto, gorgonzola, pistachio, saba (gf)

2017 Fermoy Estate Semillon Sauvignon Blanc, Margaret River

Gnocchi, eggplant, tomatoes, basil, garlic (nf) (vg)

2018 Ultimate Rose, Provence France

Beef tenderloin, cauliflower, cherry tomato, mushroom,
leek, red wine jus (nf) (gf)

2016 Masi Valpolicella Classico DOCG

Yoghurt pannacotta, strawberry jelly, watermelon granita,
meringue (nf) (gf)

2015 Passito di Pantelleria Liquoroso, Sicilia

Please advise your waiter of any allergens before ordering as some dishes
can be modified

All credit cards incur a 1.5% surcharge