

DEGUSTAZIONE MENU

5 COURSES
80.00

WITH WINE
115.00

Sydney rock oysters, lemon & pepper granita

NV Carpene Malvolti Prosecco, Veneto Italy

Queensland figs, Parma prosciutto, gorgonzola, pistachio, saba

2014 Trout Bay Sauvignon Blanc, Marlborough NZ

Gnocchi, broccoli, almond, burrata

2016 Vigne Vini Rosato, Del Salento Italy

Pinnacle beef eye fillet, white onion, celery, carrot, red wine jus

2015 Jim Barry 'The Lodge Hill' Shiraz, Clare Valley SA

Panna cotta, orange, pistachio

2007 Vinsanto Chianti Classico, Toscana Italy

