

B
A
S
T
A

CENA DI VINI ITALIANI

4 COURSES + PAIRED WINES | \$129 PP

BURRATA CON POMODORI

Local burrata with heirloom tomatoes,
basil & cold pressed olive oil

+ Sibiliana Sensale Grillo, Sicilia ITA

LINGUINE AI FUNGHI

Wild mushrooms with lemon, garlic & parsley,
porcini, parmigiano Reggiano

+ Tenuta Lunelli Sangiovese Blend, Toscana ITA

LOMBATA D'AGNELLO ARROSTO CON

Roast lamb loin with rosemary jus, Davidson
plum, polenta & charred broccolini

+ Fabiana Calidus Primitivo, Puglia ITA

CROSTATA AL LIMONE CON CREMA

Lemon tart with mascarpone cream

+ Caruso & Minimi Late Harvest Grillo, Sicilia ITA

Dietary Requirements

Please ensure to advise staff of any allergies or dietary requirements. While every best effort will be made to cater for dietary requirements, unfortunately allergen free foods cannot be guaranteed, due to potential cross contact risks.

A surcharge of 15% applies on public holidays.

A cakeage fee of \$3 per person applies.