

Italian Renaissance Alive

Vegetarian Tasting Menu

Snacks

NV Ruggeri Superiore Quartese Brut DOCG, Valdobbiadene IT
~ *NV Ca'del Bosco Franciacorta Cuvee Prestige, Lombardia IT*

Pixel Bakehouse Kangaroo Grass Flour Pane Francese
batch 158 Rice Culture miso butter

Lower Darling Downs Vegetable Terrine

capsicum, parsley, pepperberry
2022 Pizzini Pavona Pinot Grigio, King Valley VIC
~ *2021 Kellerei Kaltern Classico Pinot Grigio, Alto Adige IT*

Leek farmed by the Schruers Family

plancheta bean, pseudo bacon, salsa verde
2023 Oliver's Taranga Fiano, McLaren Vale SA
~ *2021 Castellari Bergaglio Gavi di Tassarole DOCG Fornaci, Piedmont IT*

Eggplant Parmigiana farmed at the T.T.H.D.O Farm

tomato sugo, basil
2022 Le Petite Mort Nebbiolo Rosé, Granite Belt QLD
~ *2020 Speri Valpolicella La Roverina, Veneto IT*

King Oyster Mushroom farmed by Abel and Andrew Mohanu

black breadcrumbs, black garlic garum, black vinegar
2023 d'Soumah Nebbiolo Barbera, Yarra Valley VIC
~ *2018 Pico Maccario Barbaresco, Veneto IT*

Dry-aged Kohlrabi farmed by the Schruers Family

polenta, cipollini onion, vegetable Bordelaise
2023 Lark Hill Sangiovese, Canberra Wine Region NSW
~ *2019 Fabio Motta Lo Scudiere, Toscana IT*

Pre-dessert

Picone Exotics vanilla grown by John Picone ice cream,
Extravecchio Balsamico

Tuscan Marble

Little cocoa chocolate hand made by Alicia Chapman, fig in variations *2022*
2021 d'Soumah Brachetto, Yarra Valley VIC
~ *NV Lini 910 Lambrusco Rosé, Emilia Romagna IT*

Menu 120

Wine Pairing 70

~ **Premium Wine Pairing 115**

wine pairings are half measure serve