

Italian Renaissance Alive

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

Hervey Bay Scallop harvested by Shaun Hanson

umami cornflakes, smoked pork consommé, sea grapes

2022 Pizzini Pavona Pinot Grigio, King Valley VIC

~ *2021 Kellerei Kaltern Classico Pinot Grigio, Alto Adige IT*

Australian Bay Lobster Souffle grown by James Dalton

bisque, bay lobster caviar, fennel

2022 Aces & Arrows Vermentino, Riverland SA

~ *2022 Tenuta La Chiusa Elba Bianco, Tuscany IT*

Moreton Bay Cuttlefish caught by the Somatina trawler

chawanmushi, native furikake, yuzu

2023 Oliver's Taranga Fiano, McLaren Vale SA

~ *2021 Castellari Bergaglio Gavi di Tassarole DOCG Fornaci, Piedmont IT*

Uovo in Raviolo collected by Lucky

Warrigal, ricotta, cockscomb

2022 Le Petite Mort Nebbiolo Rosé, Granite Belt QLD

~ *2020 Speri Valpolicella La Roverina, Veneto IT*

OR

Kangaroo Grass Flour Corzetti harvested by Bruce Pascoe

native pesto, 24-month Parmigiano Reggiano, wagyu tallow, breadcrumbs

2023 d'Soumah Nebbiolo Barbera, King Valley VIC

~ *2018 Pico Maccario Barbaresco, Veneto IT*

Bistecca Angus from the Chinchilla Station

600g dry aged sirloin on the bone, Paris mash, fioretto pine nuts, currants and capers

~ *Wagyu Supplement + 3opp*

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

2021 d'Soumah Brachetto, Yarra Valley VIC

~ *NV Lini 910 Lambrusco Rosé, Emilia Romagna IT*

Menu 145

Wine Pairing 70

~ *Premium Wine Paring 115*

wine pairings are half measure serve