



Wine Pairing Dinner

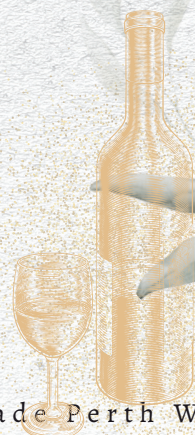
presented by David Mullen & Michela Adriano

FIVE COURSE MENU WITH PAIRED WINES

\$130 pp + booking fee •

7pm-9:30pm • Thursday 6 February 2025

BOOK NOW





canape

Blue swimmer crab meat roll, charcoal brioche bun, micro herb (nf)

Paired with "Ardi" 2022 Bone Dry Moscato



first course

Blow-torched scallops, XO butter, chilli, lime, spring onion, crispy shallot (gfo)

Paired with Basarico 2022 Langhe Sauvignon



second course

Gnocchi, wild forest mushroom, stracciatella, chive. porcini powder (nf)

Paired with the Barbera D'Alba Superiore 2021



third plate

Pardoo wagyu flank steak, Korean galbi marinade, grilled vegetables,
chili & soybean sauce (gfo,df,nf)

Paired with "Cainassa" Langhe Nebbiolo 2022



fourth plate

Montecampero Manchego, pita crisps, muscatel figs (nf)

Paired with "Basarin" Barbaresco 2019

