

Perfect Accompaniment

Be at the Italian Wine Pairing Dinner to explore the diversity of Italian wines. You will discover that the acidic character of Italian wines makes them the perfect accompaniment to your evening's gastronomic journey. Reserve your seats for your exploration!

Italian Wine Pairing Dinner

Date: Friday, 28 March 2025
 Time: Commence at 7:00pm sharp
 Venue: The Dining Room
 Price: **\$108** w/GST per person

Complimentary one bottle of wine for every diner. Please drink responsibly.

Wine Reception

Assorted Canapés, Butler Style
IL Follo Prosecco Extra Dry NV

Menu

Appetiser

Carpaccio di Salmone
Salmon Carpaccio, Pickled Shallot, Arugula, Grana Padano
Casteltonne Pinot Grigio delle Venezie DOC 2023
Cantine Volpi Gavi DOCG 2022

Soup

Zuppa di Vongole
Cream of Clam Soup with Oregano, Garlic, Mozzarella

Main Course

Brasato di Guancia di Manzo
Braised Angus Beef Cheek, Sun-dried Tomato Risotto, Seasonal Vegetable, Redcurrant Sauce
Brogliola La Beccaccia Langhe Nebbiolo DOC 2018
Lanciaola Chianti Classico 2019

Dessert

Classico Tiramisu Italiano
Classic Italian Tiramisu, Wild Berries, Streusel, Vanilla Ice Cream

Coffee & Tea