

ENTRÉE

VITELLO TONNATO: RARE POACHED VEAL, TUNA MAYONNAISE

EGGPLANT PARMIGIANA, TALEGGIO FONDUTA, CHIVE, CRISP POLENTA, BLACK SESAME

CROSTINI OF SMOKED TOMATO AND CURED LOCAL SARDINE FILLETS

MAIN COURSE

CHAR GRILLED CORN-FED CHICKEN, SWEETCORN, ZUCCHINI AND BASIL, HOUSE-SMOKED WESTERN PLAINS PANCETTA

HERB-CRUMBED SCHOOL WHITING, BEETROOT, CHERVIL AND CRÈME FRAICHE, DILL PICKLES

MACCHERONCINI ALLA NORMA, EGGPLANT TOMATO, BASIL AND CHILLI, RICOTTA SALATA

DESSERT

CHILLED TIRAMISU TRIFLE: ESPRESSO SORBET, ZABAGLIONE, GIANDUJA

MASCARPONE AND LIME CREMA, RHUBARB, WHITE CHOCOLATE STRACCIATELLA GELATO

WINES

2018 ALL SAINTS ESTATE PINOT GRIGIO - RUTHERGLEN, VIC

2018 ALL SAINTS ESTATE SANGIOVESE CABERNET - RUTHERGLEN, VIC

BOTTEGA