

# BOTTEGA

## VALENTINE'S DAY 2018

### CANAPÉ

SYDNEY ROCK OYSTERS  
WITH SMOKED TOMATO CONSOMME, CUCUMBER GRANITA  
*NV PIPER HEIDSIECK CHAMPAGNE*  
OR  
*PERONI NASTRO AZZURRO*

### SEAFOOD ANTIPASTO

*CRYSTAL BAY PRAWNS, PRESERVED LEMON*  
*TUNA CRUDO, SMOKED EEL CROQUETTES*  
*CHARCOAL GRILLED SCALLOP, PICKLED EGGPLANT*  
*CURED KINGFISH, SARDINES SCAPECE*  
*OCTOPUS AND WHITE ANCHOVY FRITTO MISTO*

*2016 RONCO DEI TASSI PINOT GRIGIO - ALTO ADIGE*  
*BEAUTIFULLY AROMATIC, THIS IS A SUPER STAR PINOT GRIGIO.*  
*LOVELY ACIDITY, GLORIOUS PERFUME AND WONDERFUL TEXTURE.*  
*ONE OF THE GREAT PINOT GRIGIOS OF ITALY.*

### PASTA

MORETON BAY BUG RAVIOLI, YELLOW TOMATO COULIS,  
SQUID INK CRACKERS, ZUCCHINI FLOWERS

### 2016 PIEROPAN SOAVE - VENETO

*ANOTHER ICONIC WINE BUT MORE SAVOURY THAN THE*  
*RONCO DEI TASSI. THIS WINE IS MADE FROM GARGARNEGA,*  
*THE WHITE GRAPE OF THE VENETO AND DELIVERS A WINE OF*  
*SPICE, ORCHARD FRUITS AND SERIOUS DRINKABILITY.*

### MAIN COURSE

ROASTED PASTURE FED LITTLE JOE PORTERHOUSE,  
(MARBLE SCORE 4+), SAUTEED PORCINI AND SHALLOTS,  
DUCK FAT POTATOES

### 2016 TORBRECK LOON SHIRAZ - BAROSSA VALLEY

*THIS IS A SHIRAZ YOU ALMOST NEED CUTLERY FOR.*  
*IT'S A GLASS FULL OF SUPREMELY RIPE FRUIT - ITS GENEROSITY,*  
*A HALLMARK OF THE WARMTH OF THE BAROSSA.*

### DESSERT

CARAMELISED WHITE CHOCOLATE FONDANT, WITH ALL OUR  
FAVOURITE GARNISHES: MILK CHOCOLATE CREMOSO, GIANDUJA,  
DARK CHOCOLATE SORBET, WHITE CHOCOLATE GELATO, BACI DI  
CAFFE, PIEDMONTESE HAZELNUTS, AMARENA CHERRIES  
CHOCOLATE CANNOLI

### ALL SAINTS ESTATE MUSCAT - RUTHERGLEN

*A PERFECT MATCH FOR DESSERTS, ITS SWEETNESS BALANCED*  
*WITH NUTTY DRIED FRUIT COMPLEXITY MAKE IT THE PERFECT*  
*END TO A MEAL*

ASK YOUR WAITER TO ADD OUR MATCHED WINE OPTION FOR AN  
ADDITIONAL \$40 PER PERSON