

## WINTER DEGUSTAZIONE

*Food only \$120, With matched wines \$190, With premium matched wines \$230*

### SPUNTINI

Wild kingfish crudo with mandarin, chilli, bronze fennel and Bell's olive oil

*N/V Hunter's "Miru Miru" Sparkling Brut (Marlborough, New Zealand)*

*N/V Pol Roger Champagne (Champagne, France)*

### FIRST

Potato gnocchi with wild mushrooms, porcini and pecorino

*2017 Corte Sant'Alda Soave (Veneto, Italy)*

*2016 La Crema Chardonnay (California, USA)*

### SECONDI

Tasmanian salmon and black mussel stew with nduja, fregola, parsley and tomato

*2017 Santadi "Villa Solais" Vermantino (Sardegna, Italy)*

*2009 Vinoptima "Bond Road" Gewurztraminer (Ormond, New Zealand)*

### THIRD

Wagyu rump cap with Jerusalem artichoke, burnt onion puree, sprouting broccoli and salsa verde

*2016 Bowen Estate Cabernet Sauvignon (Coonawarra, South Australia)*

*2014 Tapanappa "Whalebone" Cabernet Sauvignon Shiraz (Wrattonbully, South Australia)*

### FOURTH

Lime semifreddo with apple crumble gelato and compressed granny smith apple

*2018 Frogmore Creek Ice Riesling (Coal River, Tasmania)*

*2014 Chartreuse De Coutet Sauternes (Sauternes, France)*