


MILLE VINI

TRUFFLE DINNER

 topped with shaved Manjimup truffle

150PP - minimum 2 guests

mille vini wine pairing: \$65 per person

 battered zucchini flower, truffle pecorino, blossom honey

fish carpaccio, confit tomatoes, capers, ligurian olives

wine pairing: 2020 la petite mort, Granite Belt, QLD (skin)

 crostini stracciatella & prosciutto

 antipasto - burrata, artisan coppa, peppers agrodolce

bread, extra virgin oilolá

wine pairing: 2018 l'arco, rosso del veronese IGT, ITA (natural)

 mushroom & truffle ravioli, sage, walnuts butter sauce

cavatelli with slow braised beef cheeks ragù, red wine, parmigiano reggiano

wine pairing: 2016 macchialupa, campania anglianico IGT, ITA (organic)

 white chocolate & rum tiramisu, toasted macadamia

wine pairing: 2010 sensi, vin santo del chianti DOCG, ITA

Due to seasonality products of some of the items of our sharing banquet menu might differ
Additional dishes to be added at customer discretion upon booking charged as per a la carte
allergy + dietary alternatives available upon request
a 10% service charge will be applied on groups of 8 and more