

MILLE VINI

CHEFS TABLE SAMPLE MENU

bruschetta

toasted focaccia, seasoned heirloom tomatoes, aged balsamic tradizionale,
herb infused extra virgin olive oil, maldon salt

charcuterie board

truffle and squid ink salami | 2GR wagyu bresaola mbs 9 + | goat cheese | guindilla peppers |
giardiniera | marinated olives | pane carasau

kaviari ossetra prestige caviar

acipenser gueldenstaedi sturgeon caviar, blinis, crème fraiche, egg yolk, chives, shallot

live nsw lobster thermidor

champaigne vinegar, beurre blanc, salmoriglio, grana padano

australian morell mushroom & truffle linguine

pecorino foam, white truffle oil, thyme

mv's ricotta pie

marsala, gelato, seasonal fresh fruits