

Day **DEGUSTATION MENU** *Menu*

Freschezza di Melone

Salad of rockmelon with prosciutto parma accompanied by goat cheese crème
O-Tu Sauvignon Blanc (New Zealand)

Funghi all'Italiana

Fresh field mushrooms oven roasted with garlic, lemon and oregano
Miles from nowhere Chardonnay (Margaret River)

Tagliolini alla Francavilla

Homemade tagliolini served with scallops
in a rocket pesto white wine sauce
Trevelen Farm Reserve Merlot (Great Southern)

Salmone al Profumi D'Estate

Fresh grilled Tasmanian salmon served
with green vegetables and an avocado salsa
Pirathon by Kalleske Shiraz (Barossa Valley)

Il Piatto di Julio's

Vanilla bean and yoghurt pannacotta
served with a pineapple and saffron compote
Truffle Hill Cane Cut Riesling (Pemberton)

Food Only: \$98.00

Including matching wine by the glass: \$135.00