

Regent St
Pavilion

THE ITALIAN

Wine
EXPERIENCE



MENU

Wine

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EXPERIENCE

CANAPE

Sydney Rock Oysters, Salmon Roe & White Balsamic

Caponata & Gorgonzola Tartlet

Saffron & Bone Marrow Arancini

Paired with Canti Prosecco

ENTRÉE

Orecchiette, Nduja, Tomato & Zucchini.

Paired with Fontanafredda Dolcetto

Ahi Tuna Tartare, Kalamata Olives, Capers, Cucumber,
Onion, Parsley & Sonoma Sourdough.

Paired with Librandi Ciro Bianco

MAIN

Grilled Beef Fillet, Porcini & Potato Galette,
Broccolini & Rosemary Jus.

Paired with Fontanafredda Nebbiolo

Lamb Cutlet Milanese, Caponata & Pesto.

Paired with Fontanafredda Barolo

DESSERT

Pannacotta, Dark Plum & Pistachio

Semolina & Ricotta Cake, Orange Mascarpone

Paired with Calabria Three Bridges Botrytis Semillon

Entrée, main and dessert course served as alternate drop

FRIDAY 14 MARCH