

**Anniversary Wine Night Menu**

**ANTIPASTO**

**Large Canadian Scallops** lightly seared served on a bed of cauliflower puree, tomato

concasse morel sauce

***Matching Wine: 2017 Luma Grillo IGT Sicilia***

**PRIMO**

**Home made Gnocchi** served with spring baby vegetables & confit garlic prawns’ white wine velouté

***Matching Wine: 2017 Cesari Lugana DOC Veneto***

**SECONDO** *(choose from)*

**Grilled Snapper** served with crispy Tempura zucchini in a light pescatora sauce

***Matching Wine: 2016 Cembra Pinot Nero Trentino Alto Adige***

**Braised Beef** Cheek slow cooked for 4 hours served with caramelized shallots & baby Dutch carrots

***Matching Wine: 2015 Yume Montepulciano Abruzzo***

**DOLCE** *(choose from)*

**Mango Tiramisu** In-house made mascarpone cream layered with white chocolate, coconut liqueur

And fresh sliced mango

***Matching Dessert Wine: 2003 Rosetti Vin Santo Toscana***

**COFFEE & TEA**

(*Served with in house made biscotti)*