

MITOLO

LA PANARDA - Long Lunch \$120 pp

VINO DAL SOMM - Sommeliers Wine Matching \$75pp

FILONE - stone baked loaf, house churned butters

MORTAZZA - mortadella with pepper, slow roasted 46 hours

PROSCIUTTO - 700 days, Parma Italy

FORMAGGI - stretched curds, tomato, bayleaf

NV Billecart-Salmon Brut Reserve

PESCE CRUDO - seasonal raw fish, preserves, vinaigrette

OCTOPUS - chickpeas, potato, chilli, celery

SALSICCIA - wood oven heritage pork sausage

2020 Mitolo Wines 'Of The Wind' Chardonnay

FUSILLI - pasta spirals, blue swimmer crab, wolf butter, bottarga

2018 Suavia 'Monte Carbonare' Soave Classico

2019 Mitolo Wines 'Of The Earth' Pinot Noir

BISTECCA - wagyu dry aged 21 days, fresh horseradish, salmoriglio

2018 Mitolo Wines Savitar Shiraz

2018 Mitolo Wines Serpico Cabernet Sauvignon

CANOLO - Coffee

2013 Suavia Recioto de Soave

TORTA - Riverland orange, evo sponge, house marscapone

2014 Marchese Antinori Vinsanto Del Chianti Classico

