



Festa del Maiale

4 COURSE PORK GRAZING DINNER \$65

(with matching wines \$100)

ASSAGGI

Buckwheat milk bun with truffled mortadella, pickled carrots, red cabbage, spiced aioli

ANTIPASTO

24hr slow cooked berkshire pork belly, charred onion, pea gel, purple carrots, crispy kale

2017 Settemari Fattona San Francesco, Greco Chardonnay, Calabria

PASTA

Cavolo nero maccheroncini with slow cooked pork shoulder ragu, Jerusalem artichoke, ndjua crumble

2016 Cantina Cellaro Solea Merlot IGT, Sicily

SECONDI

Pork neck roulade wrapped in pancetta served with crumbed fennel, beetroot puree, potato gratin, silverbeet

2016 Messapi Negroamaro IGT, Puglia

*OFFER NOT VALID WITH BYO