



'ROUND THE FLAME WITH TOLAINI WINERY

15 MAY 2024 | \$148** per pax

STARTERS

Flatbread | abura miso butter

Clarence River Prawns | smoked chicken fat, laksa gremolata, wasabina

Paired with Tolaini Chianti Classico Gran Selezione DOCG 2020

This is the highest designation in the Classico DOCG. 100% single vineyard Sangiovese fruit. A wine of extraordinary complexity, with a powerful aromatic signature and palate of explosive cherry, tobacco, leather, liquorice and spice notes, with a firm, balanced structure of tannin and acidity. It pairs excellently with our Clarence River Prawns, brushed with smoked chicken fat and laksa gremolata, as well as our Flatbread with abura miso butter. Both dishes offer aromatic and intense flavours, making this wine a fantastic introduction to the Chianti region, ideal for starting off the dinner.

Octopus | sambal bajak, green papaya

Paired with Tolaini Al Passo 2020

Al Passo is a small circular forest situated at the highest point of the Tolaini vineyard, featuring Sangiovese with a complement of Merlot and Cabernet Sauvignon. The char-grilled Octopus with Sambal Bajak pairs harmoniously with the spicy oak notes and classic, mouth-watering acidity of Sangiovese.

MAINS

Pure Black Chuck Short Ribs 550g | MB 3/4, Bone In | Gippsland Victoria, Australia

Mushroom Rice Pot | confit mushrooms, black garlic, leeks (v)

Paired with Tolaini Picconero Toscana 2016 and Tolaini Picconero Toscana 2019*

Picconero, derived from 'picco' meaning peak and 'nero' meaning black, embodies richness, complexity, and muscularity, yet maintains balance. This wine boasts tiers of cherry, plums, and wild berries, complemented by nuances of spice and currants. The 2019 vintage is 100% Merlot, offering a fruit-forward, rich, and full-bodied mouthfeel. In contrast, the 2016 vintage, comprised of 65% Merlot and 35% Cabernet Franc, is distinguished by its superb aromas and silky tannins. Our Kampot pepper-glazed beef ribs will enhance the wine's notes of spices and herbs, while the earthiness will accentuate the flavors of our signature cast iron mushroom rice pot. Compare the two vintages and discover which best suits your palate.

*The winery is certified organic and carbon neutral

DESSERT

Bundt Cake | Highland Park 12 years, smoked vanilla ice cream, kumquat



prices are subject to GST & service charge

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