

ESTD  1928

De BORTOLI

FAMILY WINEMAKERS

Celebrating 30 years
in the Yarra Valley

Sunday 12th November, 2017

4 course degustation menu \$85pp
with matched wines \$120pp

Carpaccio

Estate Chardonnay cured kingfish, finger lime, preserved lemon, white anchovy
Yarra Valley Estate Grown Chardonnay 2015

Agnolotti

Roast duck and mushroom agnolotti, braised leek, truffle pecorino
Phi Lusatia Park Pinot Noir 2008

Lamb

Two point rack, braised short rib, fregola, celeriac, cavalo nero, jus
Melba Reserve Cabernet Sauvignon 2012

Zuccotto

Glazed nougat semifreddo, honeycomb, almond praline
De Bortoli Noble One 1992

Chef – Adam Mead