

ESTD  1928

De BORTOLI

FAMILY WINEMAKERS

TASTING SICILY

SUNDAY 31ST MARCH 2019

\$90PP OR \$120PP WITH MATCHED WINES

APPETISER

SAFFRON AND PEA ARANCINI

La Bohème Cuvée Blanc nv

PRIMI

GNOCCHI ALLA NORMA

House made potato gnocchi, fried eggplant, napoli, basil, caciocavallo

The Estate Vineyard Chardonnay 2017

SECONDI

DUCK

Milawa free range duck, potato gratin, smoked beetroot, jus

The Estate Vineyard Pinot Noir 2017

PRE-DOLCE

RICOTTA CANNOLI

De Bortoli Noble One Botrytis Semillon

DOLCE

CASSATA CAKE

Layered sponge cake, Noble One, candied fruit, lemon granita

**Menu is a sample only and subject to seasonal changes and variations*

FOUR GENERATIONS OF WINEMAKING

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