



SET MENU \$89PP

ADD WINE MATCH ADD \$33

ENTREE

*Real traditonal spaghetti carbonara
Guanciale, egg, fresh spaghetti
black pepper & Pecorino Romano*

WINE MATCH- BREGANZE SAVARDO PINOT GRIGIO:
THIS ITALIAN WHITE WINE HAS GOOD ACIDITY AND
A LIGHT BODY, MAKING IT A GREAT MATCH FOR
THE RICHNESS OF CARBONARA

MAIN

*Surf the earth
Eye fillet,craytail,garlic butter,
skordalia mash potato*

WINE MATCH- WILLOW BRIDGE ESTATE GSM
(GRENACHE, SHIRAZ, MATARO): THIS BLEND HAS A
GOOD BALANCE OF FRUITINESS, SPICE, AND
STRUCTURE, COMPLEMENTING BOTH THE BEEF AND
THE CREAMY CHEESY ,GARLICKY MASH

DESSERT

*Bombolini doughnuts with chocolate &
strawberries & whipped cream*

WINE MATCH- ALKOOMI GRAZING LATE HARVEST:
THIS SWEET WHITE WINE HAS ENOUGH ACIDITY
TO BALANCE THE RICHNESS OF THE CHOCOLATE
WHILE ENHANCING THE FRUITINESS
OF THE STRAWBERRIES

