



NYE 2025

THIS IS A SAMPLE MENU ONLY, MENU ITEMS SUBJECT TO CHANGE WITHOUT NOTICE.

Dinner

Reservations from 7:30pm

7 Course tasting menu with paired wines

\$950 PER PERSON

Menu

FOCACCIA BARESE - TOMATO AND OLIVE FOCACCIA

RICCIOLA - YELLOW SPOTTED KINGFISH, CHILLI, OLIVES AND PRESERVED LEMON

GAMBERI - SOUTH AUSTRALIAN PRAWNS, RED ONION, CELERY AND TOMBERRY TOMATOES

BACCALA MANTECATO - WHIPPED SALTED COD WITH CRISPY POLENTA

CULURGIONES - SARDINIAN FILLED WITH POTATO AND HERBS, WITH BURNT BUTTER AND SAGE

PESCE - AQUINA MURRAY COD, GREEN OLIVES AND VERMENTINO

MAIELETTO - SLOW ROASTED SUCKLING PIG SERVED WITH PINZIMONIO

PANDOLCE - FRUIT BREAD SERVED WITH WARM ZABAGLIONE

Paired Wines

RICCIOLA - SELLA E MOSCA 'CUVEE 161' TORBATO

GAMBERI - TENUTE OLBIO 'IN VINO VERITAS' VERMENTINO

BACCALA - CANTINE DI DOLIANOVA 'MONTESICCI' NASCO

CULURGIONES - VIGNE DI SAN LORENZO 'GEA' ALBANA

PESCE - I GARAGISTI DI SORGONO 'GARAGE' CANNONAU/MONICA/MURISTEDDU

MAIELETTO - DESILESU 'BALLU TUNDU' CANNONAU

PANDOLCE - CANTINE DI MOGORO 'CAPODOLCE' MOSCATO