

# Barolo and Barbaresco: The Kings of Nebbiolo



*- Friday 29th November - 7:00 pm*

*- Limited seats available -*

Join us on a special night, featuring the treasure of Piedmont, paired with a prestigious 5 course menu created by Chef Marco.

A culinary journey to the hills of Piedmont, tasting different intensity styles of Nebbiolo grape and the difference between Barolo and Barbaresco.

The dinner will start with an aromatic Sauvignon Blanc by 'Adriano Marco & Vittorio', followed by the first entry, a very elegant Barbaresco by 'Giuseppe Cortese'.

The first main course will be paired with 2 wines, a full-body Barbaresco 'Asili' by 'Ca del Baio' and a bold Barolo by 'Elio Altare'.

The dinner will continue with a renowned single Cru 'Bussia' Riserva by 'Fantino Cascina Dardi'.

## **5 Course Menu \$168++**

### **Aragosta – porro**

Sous-vide Scottish Blue Lobster, leek velouté, trout roe

**Sauvignon Blanc DOC, Adriano Marco & Vittorio 2023**

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### **Parmigiano - salsiccia**

Homemade 'bottoni' pasta stuffed with Parmesan cheese fondue  
pork sausage ragout, baby broccoli

**Barbaresco DOCG, Giuseppe Cortese 2019**

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### **Agnello – finocchi**

Roasted Australian lamb rack  
baby fennel and 'cipollotto', beetroot sauce

**Barbaresco Asili DOCG, Ca del Baio 2014**

**Barolo DOCG, Elio Altare 2014**

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### **Manzo - castagne**

USDA Prime beef short rib, crispy 'polenta'  
parsnip mash, glazed chestnuts

**Barolo Bussia Riserva DOCG, Fantino Cascina Dardi 2007**

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### **Il giardino di autunno**

The autumn garden:

'mascarpone' and coffee cream, mushrooms meringue  
hazelnut and salted chocolate crumble, lemon curd