

30TH ANNIVERSARY DEGUSTATION MENU

ANTIPASTO

Deep fried zucchini flowers filled with four cheeses – 2000 Bel Mondo ✕✕

Wood-grilled octopus with kipfler potato and olive salsa – 2013 Balla ✕✕✕

Oxtail agrodolce – 2009 Manfredi at Bells ✕✕✕

N/V Canella prosecco di Conegliano DOC Italy – Veneto

PASTA

Cured ocean trout lasagna – 1989 The Restaurant ✕

2011 Franz Haas Kris Pinot Grigio IGT italy – Alto Adige

PRIMO

Grilled cuttlefish with eggplant and salsa piccante – 1998 Bel Mondo ✕✕

2012 Maude Marlborough Sauvignon Blanc New Zealand

SECONDO

Grilled lamb shoulder with anchovie, olive and herbs – 2011 Balla ✕✕✕

2009 Peter Lehmann “Mentor” Barossa Valley Cabernet Shiraz Malbec

DOLCI

Strawberry mascarpone cream puffs (soffiati) – 2002 Bel Mondo ✕✕

2012 Marcarini Moscato d’Asti DOCG Italy – Piedmont

Caffe espresso di Manfredi “audacia” blend served with panforte

\$120 per person for food only

\$180 per person including the matched wine selection

A guide to the decades in which these dishes were created

✕ 1983 – 1992

✕✕ 1993 – 2002

✕✕✕ 2003 – 2013

“Food has a beauty of its own which comes from the way its presented simply and the freshness of the produce” – Stefano Manfredi