

AN EVENING WITH QUALITY CENTRE

WITH ENOTECA SYDNEY AND WINE4U.COM.AU

6 Course Menu - \$90pp

Add On Wine Pairing - \$59pp

Snacks on Arrival

Crab cannoli, horseradish rillette
Bombolini, La Fattoria smoked speck, Ambrosi pecorino

Entrée

Pane della casa – garlic & rosemary focaccia, sourdough, pane carasau,
Coratina EV00
La Stella burrata, fennel jam, pickled apple, micro tarragon
Levoni prosciutto di Parma, rockmelon

Fish Course

Southern calamari, truffle butter

Pizza

Glorietta 72-hour fermented dough, La Stella buffalo mozzarella, Venere
tomato, basil

Extra Course

Parmigiano Reggiano (30 months), Bellei aged balsamic vinegar
Main

Grilled whole John Dory, salsa verde, Taggiasca black olive tapenade

Sides

Roast potato, burnt butter & rosemary
Rocket, radicchio rosa, La Stella ricotta salata

Dessert

Zabaglione, blueberry, Vincenzovo amaretto biscuit, hazelnut