

Simones Degustazione

Assaggini

NV, Adami Prosecco DOCG, Veneto, Italy

Harrietville trota e cavalo nero

Harrietville salmon, crispy kale leaves, cavalo nero, roe

2014, Piccolo Ernesto Gavi DOCG, Piedmont, Italy

Raviolone di patate con rosso d'uova

Gnocchetti raviolone, gorgonzola, black truffle, crispy pancetta

2014, Frescobaldi Chardonnay IGT, Tuscany, Italy

Tortellini del mare, peperoncini

Blue swimmer crab tortellini, leek, chili, lime, crispy soft shell crab

2014, Zaccagnini Montepulciano Rose DOC, Abruzzo, Italy

Insalata del contadino

Contadino plate; salt baked beetroot, heirloom carrots, Gorgonzola, fermented leaves,
Dargo walnuts

2012, Savaterre Pinot Noir, Beechworth

Agnello, finocchio, cavalo viola

Mitta Valley lamb, crushed crackling, pickled cabbage, fennel, chicory, sangiovese sauce

2013, Mayford Shiraz, Porepunkah

Insalata di more

Gunadoo berries, meringue buttons, cream, pavisini milk, basil

2014, Cantine Pellegrino Passito Pantelleria DOP, Sicily, Italy

Tortino di cioccolato

Bright chocolate & black truffle tortino, candied ginger, almond granita

Degustazione \$110
with matching wines \$180

Simones Vegetarian Degustazione

Assaggini

NV, Adami Prosecco DOCG, Veneto, Italy

Cavalo nero e torta

Cavalo nero passato, chicory, crispy kale leaves, Umbrian granola

2014, Picollo Ernesto Gavi DOCG, Piedmont, Italy

Raviolone di patate con rosso d'uova

Gnocchetti raviolono, gorgonzola, black truffle

2014, Frescobaldi Chardonnay IGT, Tuscany, Italy

Fiore di zucchini, formaggio, pomodori

Crispy Oxley zucchini flowers, salted buffalo curd, nasturtium, ricotta cannelloni,
tomato passato

2014, Zaccagnini Montepulciano Rose DOC, Abruzzo, Italy

Insalata del contadino

Contadino plate; salt baked beetroot, heirloom carrots, Gorgonzola, brassica leaves,
Dargo walnuts

2012, Savaterre Pinot Noir, Beechworth

Risotto nero

Sangiovese, vincotto & honey risotto, fennel tips, tomato, cinnamon basil

2013, Mayford Shiraz, Porepunkah

Insalata di more

Gunadoo berries, meringue buttons, cream, pavisini milk, basil

2014, Cantine Pellegrino Passito Pantelleria DOP, Sicily, Italy

Tortino di cioccolato

Bright chocolate & black truffle tortino, candied ginger, almond granita

Degustazione \$110
with matching wines \$180