



IW&FS NSW Branch



Autumn 2023

Wednesday 19th April 2023

SALA DINING

Pirrama Rd, Suite 62/64 Jones Bay Wharf, Pyrmont NSW 2009

ITALIAN -V- AUSTRALIA

Sala Dining is located at the end of the iconic Jones Bay Wharf. Embracing the coastal style of the venue, Sala has combined fresh Australian seafood with unique Italian cuisine to create a delectable dining experience. Please join us for a wonderful night as the Sicilian inspired menu will pair perfectly with an exciting selection of Italian and Australian wines.

We have decided to heavily subsidise this event for both members and their guests as we are planning to host an APZ festival event at Sala in October 2023. We also plan to also invite a Master of Wine for expert advice on the food wine matches on the evening.

Sala is located on an historic finger wharf so please be aware that there is a ~500 mtr walk from Pirrama Rd.

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6:30pm pre-dinner drinks for 7:00pm dinner

BOOK EARLY - NUMBERS STRICTLY LIMITED

BOOKING FORM – COMPLETE AND RETURN

Member Name(s).....

Guests/ Name(s).....

Number of Members: x \$150 per person

Number of Non-Members/Guests: x \$215.00 per person

Numbers are Strictly Limited – so payment will secure your place

PAYMENT - CREDIT CARD: MASTERCARD, VISA OR AMEX or BANK DEPOSIT

Total Amount \$..... CCV:

Card Number:/...../...../.....

Cardholders Name:

Cardholders Signature : Card Expiry Date:

Direct Bank Transfer: NAB Account Number: 04 995 0891 BSB: 082-132 Ref: Your Surname



IW&FS NSW Branch

NSW IWFS BRANCH DINNER – AUTUMN 2023

WEDNESDAY 19th April 2023

MENU

Antipasti – share plate

Kingfish Crudo + Green tomato + Stracciatella + Pickled Cucumber (nf, gf)
Burrata + Sour Cherry Nduja (nf, gf)
Charred Golden Oyster Mushrooms + Zucchini + Walnut Crema + Pizzo leaves (vegan, gf)
Cavatelli + Mussels + Erbette + Spring Peas + Bottarga (nf)

Main (choice of)

Murray Cod + Salmoriglio + Ice Plant (nf, gf)
Marga Lamb Rump + Zucchini + Goats Crema + Anchovy + Black Olives (gf, nf)
Pork OP Rib + Erbette + Aglio Nero (nf, gf)
Sala “Eggplant Parmigiana” (v, gf)

Served with

Roast Baby Kipfler Potatoes + Porcini Butter
Summer Leaves + Radish + + Bronze Fennel + Honey Vinegar

Desserts Choice of

A Celebration of The Aussie Mango (v)
Chocolate Mousse ‘Terzetto’ Tart + Chocolate Sorbet (v)

ORDER OF WINES

Franciacorta NV Antica Fratta Brut (Lombardia)

Whites

2021 Argiolas Vermentino Costamolino (Sardegna)
2021 Livio Felluga Collio Orientali Pinot Grigio (Friuli-Venezia Giulia)
2020 Marq Vermentino (Margaret River, WA)

Reds

2021 Donna fugata Sherazade 100% Nero d’ Avola Sicili (Sicily)
2017 Aristreocratico Amarone della Valpolicella (Veneto)
2020 Paul Conti Netro d’ Avala (Woodvale, WA)

Dessert

2020 Donnafugata Ben Rye Passito (Pantelleria Island)
Muscat of Alexandria