



NSW BRANCH DINNER – SALA DINING – 19 April 2023

MENU

As per Italian tradition, Sala homemade bread serving with whipped maple butter, and Pugliese extra virgin olive oil

Antipasti

- Black Figs + Candied Hazelnuts + Caccio ricotta + Honey + Pizzo Leaves (v, gf)
- Hiramasa Kingfish Crudo + Green Tomato + Stracciatella + Pickled Cucumber (nf, gf)
- Charred Calamari + Spring Peas + Guanciale + Erbette + Porcini (nf, gf)
- 18 Month Prosciutto di San Danielle (nf, gf, df)

Main

- Grilled Skull Island Tiger Prawns + Black Garlic Caviar Butter (nf, gf)
- Murray Cod + Salmoriglio + Ice Plant (nf, gf)
- Margra Lamb Cutlets + Smoked Eggplant + Cima di Rapa + Black Olives + Mint (gf, nf)
- Ricotta Ravioli + White Truffle Butter + Parmesan (v, nf)

Sides served with main

- Roast Baby Kipfler Potatoes + Porcini Butter
- Ramarro Farm Organic Leaves + Radish + Bronze Fennel + Honey Vinegar

Desserts

- Selection of 'Assagini' Tasting Desserts by Sala's Pastry Team

WINES OF THE NIGHT

On Arrival

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)

2020 Paul Conti Netro d' Avala (Woodvale, WA)

2017 Aristocratico Amarone della Valpolicella (Veneto)

Dessert

2020 Donnafugata Ben Rye Passito (Pantelleria Island)

Muscat of Alexandria

First Floor Dining Room - Sala @ Jones Bay