

Gemtree Wine Dinner

Apéritif

2023 Luna de Fresa Tempranillo/Grenache/Mataro Rosé

Caprese (LG)

Cold tomato broth, stracciatella cheese, basil oil,
olive oil, pine nuts

First course

2023 Luna Crescente Fiano

Duetto di Mare (I)(LG)

Roasted scallop (I), cauliflower purée
Pistachio crust Saku tuna (I), saffron celeriac sauce

Second course

2021 Cinnabar GSM (Grenache Shiraz Mataro)

Ravioli al Ragu di Vitello

Veal and onion stuffed ravioli, pecorino cheese fondue

Main course

2019 Obsidian Shiraz

Tagliata di Manzo (LG)

Grilled Angus Scotch fillet, truffle mash potato,
roasted mushrooms, wine jus

Dessert

Limoncello

Delizia al Limone

Lemon-soaked sponge dome, lemon cream,
lemon Chantilly

Please see back for allergen information

(LG) Low gluten (I) Imported seafood (V) Suitable for vegetarian

Food allergies: Please be aware that all care is taken when catering for special meal requirements. However, we handle the following known allergens within our kitchens: Wheat (gluten), barley (gluten), oats (gluten), rye (gluten), fish, shellfish, crustaceans, mollusc, soy products, eggs, milk and dairy products, lupin, sesame, peanuts, macadamia, pecan, cashew, hazelnut, pistachio, pine nuts, walnuts, almonds, and Brazil nuts.

Please be advised that not all ingredients are listed within the dish description.

If you have an allergy, please let one of our friendly staff know so that we can help you in making a suitable meal choice. Customer requests will be catered for to the best of our ability, but the decision to consume a meal is one of personal responsibility as we cannot guarantee the food is free from any known allergens.