# 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)

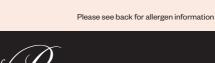
Grilled Angus Scotch fillet, truffle mash potato, roasted mushrooms, wine jus

## Dessert

Limoncello

#### Delizia al Limone

Lemon-soaked sponge dome, lemon cream, lemon Chantilly





(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 know allergens.