

JOURNEY TO ADELAIDE

by Gabriele Pezzimenti & Luca Guiotto

ARRIVAL CANAPÉS

Grilled Zucchini "Scapece"

Cantabrian anchovy, mint oil, lemon zest, capers

Aged Prosciutto & Rockmelon

Black garlic emulsion, Rio Vista lemon oil, mint

Sicilian Prawn Tartlet

Vannella stracciatella, smoked paprika, Barossa honey

Mini Arancino "Carbonara"

Pecorino, guanciale, jamón dust, truffle

Pairing Wine:

Grant Burge Pinot Noir Chardonnay Sparkling

ENTRÉE

Port Lincoln Bluefin Tuna Crudo

Whipped avocado, pickled cipolline, puffed rice & seaweed cracker, crispy chilli

Charred Octopus

Romesco, burrata, Rio Vista EVOO

Pairing Wine:

Amadio Pinot Grigio

PASTA

Raviolone "Milanese"

Saffron pasta, braised Coonawarra ossobuco, fresh ricotta, beef jus, preserved lemons

PROTEIN

Thomas Farm Slow-Braised Lamb Shoulder

Burnt eggplant purée, pistachio salsa verde, pomegranate glaze

Pairing Wine:

Mordrelle Barbera

DESSERT

Fig, Almond & Olive Oil Cake

Pedro Ximénez reduction & lemon gelato

Pairing Wine:

Amaro Montenegro or Limoncello.

HOTEL
INDIGO
AN INDIGO HOTEL
BY LUX HOTELS

MARKET &
MEANDER

TASTING
AUSTRALIA
TRAVEL
JOURNEY BEYOND

AROMI
BY LUCA GUIOTTO

BOTTEGA 1995
FINE FOODS & BEVERAGES

Rio Vista
OLIVES