



Agostinis
AT LARK HILL

Agostinis

For groups of 8 or more: \$65pp

Choose 2 Primi + 2 Secondi + 2 Contorni to be shared

Primi

CARPACCIO	Wagyu beef with hot mustard leaves, hazelnut, fresh fig & fig balsamic reduction GF, DF, N <i>'Regional' Pet-Nat "Roxanne" NV (Grenache Rosé</i>	\$24 G 16
CALAMARI	Served with capsicum & semi dried tomato Aioli <i>2022 'Lark Hill Vineyard' Gruner Veltliner</i>	\$22 G 16
ANTIPASTO	Sliced Italian cured meat with Montasio, Taleggio & Gorgonzola cheese <i>2022 'Dark Horse Vineyard' Scurio</i>	\$40 G 16
VEGAN CAPRESE	Ox tomato, vegan fetta, vegan basil pesto & balsamic reduction VE <i>'Regional' Blanc de Blancs NV</i>	\$22 G 15

Secondi

SPAGHETTI MARINARA	Vongole, fish, squid, garlic, chilli & tomato <i>'Lark Hill Vineyard' Riesling</i>	\$40 G 16
WAGYU STEAK	250g Wagyu MBS7+ striploin, asparagus & pumpkin GF <i>2017 'Dark Horse Vineyard' Syrah</i>	\$60 G 17
FISH	Market fish, peach, mint & radicchio GF <i>2019 'Dark Horse Vineyard' Roussanne</i>	\$45 G 14
MELANZANE PARMIGIANA	Grilled eggplant, with roast capsicum, chickpeas, tomato passata, black olives & vegan feta VE <i>2022 'Hudson Vineyard' GSM</i>	\$32 G 17
RISOTTO	Speck, rainbow beet & stracciatella GF <i>2022 'Lark Hill Vineyard' Pinot Noir</i>	\$38 G 17

Contorni

ROCKET SALAD	\$14
CHIPS	\$14
MIX SALAD	\$12

Dolci

TIRAMISU	\$16
CANNOLI N	\$16
LEMON CHEESE CAKE N	\$16
GELATO	\$12

A surcharge of 15% applies on Sundays & public Holidays