
WINE

&

DINE

Cichetti welcomes Leeuwin Estate

CABLE *Carnival*



LEEWIN ESTATE
THE ART OF FINE WINE

Canapés

Leeuwin Estate Sparkling Brut

Goats' curd crostini, Manjimup truffle, native honey

San Daniele prosciutto, buffalo mozzarella, winter citrus, basil

Coffin Bay oysters natural w/ lemon & prosecco mignonette

1st

Art Series Sauvignon Blanc

Capesante

Esperance scallops, pecorino romano arancini, agro dolce, lemon, olive, rocket, green chilli

2nd

Art Series Chardonnay

Polpo alla griglia

Abroholos Islands octopus, nduja, salsa rossa, pickled shishito, lemon

Palate cleanse

Art Series Riesling

Limoncello granita

3rd

Art Series Cabernet Sauvignon

Filetto di Manzo

Roasted Margaret River beef tenderloin, shitake mushrooms, asparagus, mizuna, cured egg, Parmigiano

Side

Sugar snap peas, olive oil, sea salt

Dessert

Art Series Shiraz

Tortino al cioccolato

70% Valrhona chocolate, house churned vanilla bean gelato, pistachio