



XAVIER GOODRIDGE

PINOT MASTERCLASS MENU

\$95pp

TO START

Olives
Sourdough
with Pa Pa Pinot Gris

Burrata, oxheart tomato, basil oil, blood plum vinegar, toasted buckwheat
with Pa Pa Pinot Noir

MAINS

Hand-cut Pappardelle, lamb shoulder ragu, parmigiano reggiano
Chicken rotollo, prosciutto, parmigiano reggiano, caramelised onion puree, jus
with Gippsland Pinot Noir

CHEESE

Tomma della Rocca
with Avon Pinot Noir

All dishes are designed to be shared

