

Oatley Wine Night

3 August 2022
6.30 pm - late
\$100 per person

On Arrival

Garlic and chilli prawn crostini with red pepper & cashew puree, pickled chilli & garlic crumbs

Paired with Yves Premium Cuvee, Yarra Valley

First course

Pancetta wrapped scallops on a green pea purée with basil oil & sweet potato chips

*Paired with Robert Oatley Finisterre Chardonnay,
Margaret River*

Second course

Spiced veal ragù with homemade truffle gnocchi & shaved sheep's milk pecorino

*Paired with Robert Oatley Finisterre Grenache,
McLaren Vale*

Third course

Almond & chocolate cake with raspberry jam, pistachio paste and Frangelico whipped cheese

*Paired with Robert Oatley 'The Pennant' Cabernet Sauvignon,
Margaret River*

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Gucce Pizzeria e Cucina Italiana