

*Molly Daker*

**TUTTO**  
CUCINA + BAR  
Cantina Di Vino

EST. 1976  
**TONY & MARK'S**  
A FAMILY TRADITION

## MENU

### APERITIVO

*served with Miss Molly Sparking Shiraz*

Torched Mayura Sation Wagyu Crostini, Shaved Oro Nero

### ANTIPASTI

*served with The Violinist Verdelho*

Capesante gratinate Alla Veneziana

Wild Caught Scallop, Coriole Extra Virgin Olive oil, Lemon, Garlic

### PRIMI

*served with Two Left Feet Shiraz Cabernet Merlot & The Boxer Shiraz*

Pappardelle al ragù di Agnello

Slow cooked Alba Lamb, Homemade Pappardelle, Pecorino Romano

### SECONDI

*served with Blue Eyed Boy Shiraz & Carnival of Love Shiraz*

Wagyu Bistecca

Mayura MB9+ Rump, Smoked Pumpkin Cremoso, Vino Tinto & Gorgonzola DOP Burro

### CONTORNI

Funghi Trifolati

### DOLCE

*served with Velvet Glove Shiraz*

Torta Caprese

Willunga Almonds, Dark Chocolate, Orange zest