

PIEMONTE

287 Mona Vale Road Terrey Hills

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August "Wine Lovers" Group Special

Bookings of 10 or more

\$50 per person

Beverage: Choice or Corkage

Glass of:

La Vielle Ferme **Rose** (Cotes du Ventoux France), Hero **Sauvignon Blanc** (Marlborough New Zealand), Evans & Tate **Chardonnay** (Margaret River WA)

Jim Barry **Shiraz** (Clare Valley SA), Running with the Bulls **Tempranillo** (Barossa SA)

Paolo Scavino **Rosso Dolcetto, Barbera, Nebbiolo, Merlot** (Piedmont Italy)

Corte Giara **Prosecco** DOC (Veneto Italy) McWilliams Markview **Cuvee Brut**

Entrée: Choice

Bruschetta: fresh tomato, basil and Spanish onion on our freshly baked Baguette

Or

Garlic Bread: fresh crushed garlic with parsley and butter infused with freshly baked Turkish bread

Mains: Choice

Barramundi Fillet: (Cone Bay WA) – grilled to full flavour with seasonal garden salad and beer battered fries with fresh lemon, basil, mint and olive oil sauce (Gluten Free with Mash potato)

Eye Fillet: (Grass fed Angus Yearling) grilled medium with beer battered fries, seasonal salad and side of mushroom sauce (Gluten Free with Mash potato and choice of Dijon, Wholegrain or English mustard)

Seafood Trio: grilled Barramundi (Cone Bay WA) Grilled Tiger Prawns, tender Calamari with Avocado, mixed garden salad, sweet chilli sauce and fresh dill.

Dessert: choice

Tiramisu: Kalua and coffee-soaked sponge cake over our Italian butterscotch biscuit base with mascarpone cheese.

Cheese cake: house-made on Italian biscuit base /w passionfruit coulis and side of vanilla whipped cream