

PIEDMONT-INSPIRED NIGHT

WEDNESDAY 11 SEPTEMBER

Food only | 110 per person

With beverage pairing | 165 per person

Bookings available from 5.30pm

ENTRÉE

Involtini di verza con salsiccia e toma
Stewed cabbage involtino, sausage, toma cheese, salmoriglio

Vitello tonnato classico
Classic braised veal girello, tuna mayo, capers

🍷 2020 Adriano Langhe Nebbiolo Cainassa
Piedmont, Italy

PRIMI

Plin alla piemontese con salsa al gorgonzola
Pasta filled with beef mince, chicken mince, gorgonzola sauce

Tagliatelle burro e tartufo bianco
Fresh tagliatelle pasta, butter, white truffle

🍷 2021 Scagliola Barbera d'Asti 'Frem' Piedmont, Italy

SECONDI

Coscia di pollo ripiena alle castagne con patate al forno
Chicken Maryland stuffed with chestnuts, sage, garlic, toasted bread crumbs, Italian style roasted potatoes

Rustida novarese con crostone di pane
Pork stew, toasted garlic & thyme crostone

🍷 2022 Marcarini Langhe Nebbiolo Piedmont, Italy

DOLCI

Torta alle nocciole delle Langhe con zabaione al Moscato d'Asti

Traditional hazelnut cake, sweet wine zabaione

🍷 NV Marcarini Barolo Chinato Piedmont, Italy

(v) Vegetarian | 🍷 Beverage Pairing



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Please note that credit card payments incur a service fee of 1.15%. A surcharge of 10% applies on Sundays and 15% on Public Holidays. Selected menu items only. Menus subject to change. Not to be used in conjunction with any other offer or discount. Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free.