

The Final Cut

Friday 2nd and Saturday 3rd July 2010

Walcha Royal

Pizza con Patate e Rosmarino

Slices of potato braised in olive oil and chicken stock, topped on pizza with rosemary and hard Romano sheeps milk cheese.

Parmigiana di Melanzanie - Campania Region

Reminiscent of lasagne but containing no pasta, layers of eggplant, ricotta, mozzarella, basil and oregano. A rich tomato and vegetable hit.

Tortellini alla Panna - Emilia-Romagna Region with adaption

You would be hard-pressed to find a more perfect pairing than meat-filled tortellini in a rich cream sauce. This dish is a specialty of the Emilia-Romagna region of Italy featuring Parmagiano-Reggiano cheese, caramelised cream. Antonetta Bevelaqua of Le Terraza developed the dish further, took out the black pepper and added green pickled peppercorns for bite and saltiness and baby peas for sweetness.

Cotechino - Modena

The Cotechino is one of Italy's great gifts to the meat-loving world: a sticky, succulent combination of coarse-textured porky bits and fine spices, its satisfying depth of flavour enhanced by the earthy nuttiness of the lentils

Osso Bucco - Lombardy

Slow braised veal shin and bone marrow with sage and white wine, refreshed with Gremolata –lemon, parsley, garlic and rosemary, served with grilled radicchio and soft polenta with broadbeans. What's special about this dish is what is left out – definately no tomato, bay leaves, root vegetables, capsicum which ruins the simplicity of the dish and dominates the character of the veal.

Tiramisu - Veneto

The classic fiddled with by the addition of Torrone (nougat) and chestnuts

Per person \$65.00

Chef – John Seamus O'Brien

BOOKINGS ESSENTIAL

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