



Mitolo Wine Dinner at Sammys on the Marina

THURSDAY 24/10/24
AT 6PM TO START AT 6.30 PM

5 COURSE MEAL PAIRED WITH MITOLO WINES

\$129 per head
Host - Wine maker from Mitolo wines

Bubbles on arrival

Coffin Bay Oysters Finger lime/
Sturgeon Caviar /Scallions
Jester Sangiovese Rose 2023

SA Grilled Scallops
Prosciutto/Ramesco
Jester Pinot Grigio 2023

Seared SA Snapper fillet
Pearl Barley
Risotto/Watercress/Asparagus/
Pecorino
Scylla Nero D' Avola 2022

Scotch Fillet
Kepler's potatoes /
Seasonal vegetables /
Red wine jus
*Angela Shiraz 2020 G.A.M Shiraz *

Chocolate mousse with Mocha shot

(Menu subject to change)