

**TESORO**  
MODERN ITALIAN

**x**



**NOCTON**  
**VINEYARD**  
TASMANIA

## **WINE DINNER**

22 AUGUST 2025

### ***On Arrival***

Scallop Crudo, Sourdough Focaccia  
*Paired with Traditional Method Sparkling Wine*

### ***Antipasti***

Pepper Berry Cured Kingfish Crudo, Shaved Apple, Pickled Fennel, Trout  
Roe Oysters, Apple Foam & Winter Citrus Gel  
*Paired with 2023 Chenin Blanc*

### ***Intermezzo***

Scallop Tartare, Boudoir Nor, Brioche Toast  
*Paired with 2024 Estate Pinot Noir*

### ***Entrée***

Roast Fish, Charred Parsnip  
*Paired with 2018 Pinot Noir*

### ***Main***

Calamari, Fish & Pork Lasagne, Parmesan Foam  
*Paired with 2023 Gamay*

### ***Dolci***

Roast Pear Cannoli  
*Paired with 2023 Late Harvest Dessert Wine*

*Our menu and kitchen contain multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance*