

# WAGYU NIGHT & WINE TASTING

**\$159.00 per person | Thursday, 1st August 2024**  
**6pm for a 6.30pm start**

**Join us for a night of live music, a delicious crafted menu,  
and fine wine!**

## **Welcome Canape**

Home-made Wagyu meatball with taleggio cheese heart  
Paired With Calabria Richland Brut Cuvee

## **Antipasto**

Wagyu Bresaola finely sliced and accompanied with caramelised  
figs  
Paired With Calabria Alternato Sangiovese

## **Primo Piatto**

Home-made Calabrese nduja ravioli, filled with wagyu  
ragu and served in a smoked nduja sauce and rosemary  
essence  
Paired With Calabria Elisabetta Durif

## **Secondo Piatto**

200g sirloin sliced wagyu 9+ grilled with green sauce and  
accompanied by red wine mashed potatoes  
Paired With Calabria Saint Petri GSM

## **Last Course**

We offer a plate of traditional mixed cheeses (Parmesan  
Reggiano, pecorino with truffle & Testun with Barolo) All  
accompanied by dried fruit and honey  
Paired With Calabria Three Bridges Botrytis

**\*Book online at [lilyscafe.com.au](http://lilyscafe.com.au)**