

LILYS WAGYU LUNCH

\$119.00 PER PERSON | OPTIONAL \$60.00 PER PERSON PAIRED BEVERAGE MENU

CANAPE

Fregola Sarda Timballo

A delicate timballo of fregola sarda infused with nduja, crowned with a hand-made Wagyu beef meatball

Drink Pairing: Amante 1530 Spritz

ENTREE

Cured Wagyu Beef Bresaola

MB9+ wagyu bresaola, silken Italian porcini mousse & pomegranate arils

Drink Pairing: 2023 Kellerei Bozen Pinot Nero (Noir)

PASTA

Rigatoni Alla Coda Di Wagyu

Slow-braised wagyu oxtail ragu tossed with rigatoni, finished with woodfire-roasted bone marrow.

Drink Pairing: 2021 Cascina Ghercina Barbera D'Alba

MAIN

MB5+ Westholme Wagyu Eye Fillet

250g wagyu eye fillet cooked medium-rare, served with char-grilled broccolini & roasted potatoes to share

Drink Pairing: 2021 Cascina Ghercina Langhe Nebbiolo

DESSERT

Creme Caramel

SA classic vanilla creme caramel with an amaretti crumble

Drink Pairing: Limoncello