

Julio's Restaurant  
Italian Wine Dinner Menu  
23 September 2017

Entrée

sous vide vanilla asparagus. 62° poached egg,  
tiger prawns in semolina dust  
(Pieropan: Soave Classico 2015)

First Course

arborio rice, bisque, local tiger prawns and  
blue swimmer crab, buffalo mozzarella  
(Puiatti: SAL Pinot Grigio)

Second Course

white rock veal  
involtini filled with pecorino toscano, compressed pear and pistachios,  
jerusalem artichoke puree,  
pepper tears drop, and veal jus  
(Rasciavano: Nero di Troia)

Dessert

cappuccino goloso  
six layers of indulgence  
(Marcarini: Moscato D'Asti)

