

Lino Ramble

Wine Dinner Series



27 February 2020

Braddon Merchant

Six courses, six wines. \$99 per person.

Lino Ramble 'Ring-O-Rosie' Nero D'Avola Pet Nat 2018

Villani culatta con contenna, Wallis olive and peach pickle vinaigrette ^(gf)

Lino Ramble 'Solitaire' Grillo 2018

Ocean trout Ballantine, parsley, pear and sorghum salad, sunflower shoots ^(gf)

Lino Ramble 'Ludo' Fiano Barrel Fermented 2017

Broccoli and Parmesan with ajo blanco, apple and chicken gel ^(gf)

Lino Ramble 'Pee Wee' Nero D'Avola 2018

Tartare of Yellow fin tuna, cranberry, nori and sesame with crisp chicken skin ^(gf)

Lino Ramble 'Domino' Montepulciano 2017

Little Joe grass-fed short rib, potato, golden beet and zucchini flower ^(gf)

Lino Ramble 'Blind Man's Bluff' Bastardo 2018

Hunter Gather 70% Guatemala chocolate, pumpkin seed and pumpkin seed oil ^(v, gf)

[Book a table](#)

Availability: 27 February 2020. Dishes are subject to change at the venue's discretion. All menu items are individually plated.
Vegetarian and vegan dishes available on request. Please notify staff prior of any dietary requirements.