



New Farm

2009 Brisbane Fine Wine Festival Masterclass June 27th, 2009
Mercure Hotel North Quay

Canapes prepared by Head Chef Salvatore Siragusa
On behalf of “Dell’Ugo New Farm”

Suppli` di riso al zafferano con ragu` di carne

Saffron flavoured rice balls filled with our rich beef ragu`

Neagles Rock Sangiovese 2007

Bianchetti alla Siciliana

Delicious whitebait fritters prepared Sicilian style with lemon zest, beer batter, parsely and pecorino cheese.

Pulvino Grillo Sicilian White 2007

Polenta, Pepperoni e Porchetta cotta nel forno a legno

Baked polenta, oven roasted capsicum and our very popular pork belly prepared with fresh herbs and spices baked in our wood fire oven.

Hartz Barn Wines Dennistone La Grein 2006

Calamaretti Ripieni

Tender baby calamari with a filling of calamari, fresh fish, fresh herbs, mortadella, salame and fresh bread finished in a fresh napoletana sauce.

Pizzini King Valley Pinot Grigio 2008

Formaggi freschi con marmelata, pane, frutta secca e noccoline assortite

Fresh Gorgonzola and Asiago cheese served with our freshly made jam, toasted ciabatta bread and dried fruit and nuts

Clovely Estate Leftfield Barbera 2007

G G N & G Enterprises Pty Ltd

ABN 39093089644

693 Brunswick Street, New Farm Qld 4005

Gloria@dellugo.com.au