

# HMM DINNER

## CULINARY CURATION FOR A CAUSE

### CANAPÉS

**Andrew Barkham – QT Perth**

Akoya Oyster + Scampi Caviar + Lime + Fennel  
Beetroot + Persian Feta + Red Basil + Buckwheat Tartlet

*NV Bandini 'Extra Dry' Prosecco, Veneto, Italy*

### ENTRÉE

**Stephen Clarke – Clarke's of North Beach**

Tasmanian Salmon Forest Mushrooms + Local Truffle +  
Lemongrass & Orange

*2019 QT by Seppeltsfield 'Quelltaler Vineyard' Riesling, Barossa, SA*

### MAIN

**Alan Spagnolo – Sandalford Winery**

Futari Wagyu Beef Rotolo + Soft Yolk + Bone Broth +  
Parmigiano Reggiano

*2017 Sandalford 'Estate Reserve' Cabernet Sauvignon,  
Margaret River, WA*

### DESSERT

**Amanda Yong – Emphyrean Education Institute**

Baked Cheese Tart + Winter Fruits



# SANTINI