

FUNCTION REPORT – LADIES WINE AND FOOD SOCIETY

October – Oster

Food Master – Kathy Hendy-Ekers / Julee Anderson stood in on the night

Wine Master – Janet Harper

In October we experienced food at Northern Italian Oster in Richmond. A great small local venue hosted by Nick Romano. Nick's experience both in Melbourne and internationally in Dublin and Dubai was exemplified in the dishes prepared that reminded us of the Italian food that is served in small local regional restaurants across the country, with a modern twist. Scallop crudo, cauliflower pannacotta, eggplant ravioli, grass fed beef and Nick's homemade tiramisu featured in the menu. Nick was a great host and enjoyed sharing his stories of cooking in some well known European restaurants, such as Noma, with the members. Nick shared his intention to close up in the near future, so do go and support him before Oster is gone.

CANAPÉS

Abrolhos Island Scallop Tartare, Roasted Buckwheat, Yuzu Kosho
Broccolini Panna Cotta and Parmesan Shortbread

NV Andre Clouet Grand Reserve Brut

ENTREE

BBQ Eggplant and Ricotta Ravioli, Grana Foam, Oregano, Eggplant Oil

*2017 Yeringberg Marsanne Rousanne
2016 Pieropan Soave Classico "Calvarino"*

MAIN

Black Opal Wagyu Rump Steak MS9

BBQ Cauliflower

Brussel Sprouts

Mixed Leaves

*2008 Marcarini Barolo Brunate
2008 Cullen Diana Madeleine Cabernet Merlot*

DESSERT

Tiramisù



BBQ eggplant and ricotta ravioli, grana foam, oregano, eggplant oil

OSTĒR