Please select: 4 Primi | 4 Secondi | 4 Dolci

I PRIMI

Seared scallops, cucumber, green apple, dill, onion crisps
San Daniele prosciutto 24-month, grissini, burrata
Crispy zucchini flowers, baked ricotta, lemon zest, shaved pecorino, chives
Tuna carpaccio, shaved fennel, citrus, rocket, baby capers
Caprese salad, heirloom tomatoes, burrata, basil, black olive crumbs
Crispy grilled quail wrapped in pancetta, sage, figs, radicchio, vincotto
Calamari fritti in rice flour, salsa verde, lemon, garlic aioli
Herb crusted beef carpaccio, grilled peach, hazelnut dressing, parmesan crisps
Slow roasted pork belly, celeriac puree, warm radicchio, apple sauce

I SECONDI

Agnolotti of veal, pork, rabbit, Warrigal greens and sage puree (primi or secondi)
Potato gnocchi, duck ragu, fresh tomato, wild mushrooms (primi or secondi)
House-made tagliatelle, porcini mushroom ragu, white wine, sage (primi or secondi)
Pappardelle, beef and pork ragu, red wine, tomato (primi or secondi)
Risotto prawn, preserved lemon, basil (primi or secondi)
Fish of the day, fresh corn puree, slow cooked tomato, grilled zucchini flowers
Roasted lamb loin, chestnuts, rosemary, mushrooms, pickled flat beans, jus
Veal cotoletta, green apple, savoy cabbage salad
Crispy slow roasted duck, quince puree, sweet potato, mustard leaf, jus
Corn fed chicken breast wrapped in prosciutto, corn puree, morel jus
Eye fillet, roasted portobello mushroom, creamy mashed potato, red wine jus

DOLCI

Warm soft-centered chocolate pudding, fior di latte gelato
Tiramisu, sponge soaked in kahlua, strega, coffee, mascarpone cheese
Lemon curd gelato, pie crumble, citrus segments, burnt meringue
Apple torta, golden raisins, candied walnuts, diplomat cream
Gianduja parfait, chocolate sable, hazelnuts, exotic fruits
Selection of house made sorbetto and gelato
Affogato, vanilla bean ice cream, espresso and your choice of liqueur: Galliano, Kahlua, Frangelico, Tia Maria, Amaretto
Formaggio – Cheese, pear, house-made jam, crackers

Public Holidays incur a 15% surcharge