

Please select: 4 *Primi* | 4 *Secondi* | 4 *Dolci*

I PRIMI

Seared scallops, pea puree, pea cress, squid ink tuile

San Daniele prosciutto 24-month, grissini, buffalo mozzarella

Charred asparagus, asparagus puree, taleggio, almond salad

Cured ocean trout, baby beetroot, cumquat, orange puree

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, parmesan cream, balsamic glaze, spinach, shallots

Slow roasted pork belly, yoghurt cream, charred fennel, dill

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)*

Barramundi, fennel puree, saffron chips, shaved fennel

Milk fed lamb, white wine, sage, gnocco alla romana, broad beans

Veal cotoletta, green apple, savoy cabbage salad

Crispy slow roasted duck, smoked savoy cabbage, polenta, 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

Hazelnut torta, gianduja mousse, mandarin, coffee gelato

Lemon panna cotta, torta verde, milk crumbs, strawberries

Cannoli, pistachio and ricotta cream, ganache

Grapefruit curd, crispy meringue, finger lime, blood orange sorbet

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