

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

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I PRIMI

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Seared scallops, sweet corn puree, crispy pancetta, mustard leaf

San Daniele prosciutto 24-month, grissini, buffalo mozzarella

Crisp battered zucchini flowers, eggplant, tomato, basil, pine nuts, pecorino

Cured king salmon, yogurt, fennel, fried capers

Caprese salad, heirloom tomatoes, buffalo mozzarella, basil, black olive crumbs

Chargrilled jumbo quail, witlof, orange segments, raspberry vinaigrette

Calamari fritti in rice flour, salsa verde, lemon, garlic aioli

Herb crusted beef carpaccio, mediterranean dressing, rocket, parmesan, shallots

Slow roasted pork belly, grappa cherries, beetroot, anise, chard

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I SECONDI

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Agnolotti of veal, pork, rabbit, butter sauce, crispy sage, parmesan *(primi or secondi)*

Potato gnocchi, lamb ragu, pinenuts, raisins, kale, taleggio cream *(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, carrot and lime puree, heirloom carrot, ginger

Berkshire pork cutlet, grilled peaches, radicchio, jus

Veal cotoletta, green apple, savoy cabbage salad

Crispy slow roasted duck, smoked cabbage, polenta, jus

Eye fillet, roasted portobello mushroom, creamy mashed potato, red wine jus

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DOLCI

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Warm soft-centered chocolate pudding, fior di latte gelato

Tiramisu, sponge soaked in kahlua, strega, coffee, mascarpone cheese

Cannoli, pistachio and ricotta cream, strawberries

White chocolate mousse, raspberry sponge, almonds

Pavlova, chantilly, tropical fruits, blueberry 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