



# Set Menu \$65

**SET MENU \$65 PER PERSON FOR 10PAX PLUS -**

*Choice of your three antipasti & Mains plus sides \*All tables will start off with pizza crust\**

## **ANTIPASTI**

### **ARANCINI (V)**

Porcini mushroom & Parmesan risotto balls. Served with roasted garlic aioli & truffle oil

### **CALAMARI FRITTI (GF)**

Chilli & basil salted baby squid served with roasted tomato mayonnaise & lemon

### **EGGPLANT CHIPS (V - VE)**

Crispy eggplant chips finished with tomato sugo & parmesan

### **CRISPY ZUCCHINI FLOWERS (V)**

Filled with ricotta, spinach, lemon, pine nuts finished with romesco

### **POLPETTE (GF)**

Italian meat balls baked with cherry tomatoes spicy Sicilian tomato sauce & ciabatta

### **TOMATO BRUSCHETTE (V)**

Slow roasted vine tomatoes ricotta basil extra virgin olive oil & balsamic

### **CHAR GRILLED QUAIL (GF)**

Beetroot, Gorgonzola, compressed apple, pine nuts, soaked sultana's

## **LARGER MAINS**

### **FILETTO DI SCOTCH WAGYU**

Sous vide 300gram Wagyu Scotch Fillet 4+ marble

Pan roasted eshallots, confit garlic, jus, salsa verde & leafy greens

### **SALMONE**

Salmon fillet, charred broccolini, pickled eshallots, almonds & finish with roasted pepper emulsion

### **VITELLO FUNGI**

Pan roast Veal medallions, wild mushrooms, sweet Marsala jus

### **PRAWN & BRAISED FENNEL RISOTTO**

King prawns, braised fennel finished with pepper marscapone

### **PAN ROASTED CHICKEN BREAST**

Infused w truffle, potato purée, broccolini, cherry tomatoes oyster mushrooms & jus

## **SIDES**

### **PATATA (V - VE - GF)**

Roasted potatoes, caramelised onions

### **BROCCOLINI (V - VE - GF)**

Pickled eshallots, almonds Parmesan & lemon infused olive oil

**CAULIFLOWER AL FORNO (V)**

Baked cauliflower gratin