



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

BLACK ANGUS CONTROFILETTO

Sous vide Black Angus 5+ marble

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

SALMONE

Salmon fillet, charred broccolini, pickled shallots, 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 shallots, almonds Parmesan & lemon infused olive oil

CAULIFLOWER AL FORNO (V)

Baked cauliflower gratin