



3 Course Set Menu – Autumn 2020

For groups of 10 or more - \$75 p/p

Primi

Anna's choice of Autumn entrees to share: salumi, pancetta, burrata cheese

Secondi

Pesce - fish special, please ask our friendly wait staff

Pasta - pasta special, please ask our friendly wait staff

Melanzana - chargrilled eggplant parmigiana, buffalo mozzarella, sugo, grana padano ^{gf nf df* v* vgn*}

Manzo - premium grass-fed eye fillet, braised wild mushrooms, sage, thyme, parsnip, red wine jus (VIC) ^{gf nf df*}

Dolce

Bombolone - sugar coated donuts with yuzu curd, citrus and fior di latte ice-cream ^{v nf}

Budino - chocolate and coconut pudding, roasted macadamia, raspberry ^{v gf df vgn}

Crema pasticceria - apple and strawberry chiboust, caramelised white chocolate, champagne jelly ^{v gf}

Formaggi - choice of one specialty cheese served with Estate onion jam ^{v nf* gf*}

Pyengana Mature Cheddar, Tarago Triple Cream Cheese, Tarago Shadow of Blue

gf Gluten free | df Dairy free | v Vegetarian | vgn Vegan | nf Nut Free | * Can be adapted
Public Holidays – a 15% surcharge applies. Thank-you for understanding