



3 Course Set Menu - 2020

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

Primi

Antipasto - San Daniele prosciutto, Rare Breed Kurobuta Berkshire capocollo, cacciatore, pumpkin and caramelised onion bruschetta, marinated olives and vegetables ^{nf v* df* gf*}

Capesante - caramelised scallops, parsnip and sage puree, charred cauliflower, radicchio, salted ricotta, burnt butter cream ^{gf nf df*}

Pancetta - Berkshire pork belly, celeriac, apple salad, truffle and herbed arancini, miso aioli ^{df nf}

Pasta - please ask our friendly wait staff

Secondi

Pesce / Pasta - please ask our friendly wait staff

Ravioli - housemade smoked eggplant and buffalo mozzarella ravioli, almond and rosemary cream, olive crumbs, herbed tomato dressing ^v

Agnello - roast rack of lamb, lamb shoulder and ricotta croquettes, charred asparagus, mint and rosemary pesto ^{nf df* gf*}

Dolce

Bombolone - sugar coated donuts filled with salted caramel ^{v nf}

Tiramisu - with poached cherries and white chocolate ice cream ^{v nf}

Torta di ricotta - baked limoncello ricotta cake, seasonal berries and pistachio cream ^{nf*}

Formaggi - selection of

gf Gluten free | df Dairy free | v Vegetarian | nf Nut Free | * Can be adapted.
Please adhere to social distancing guidelines. Visa & Mastercard – 1.5% Amex 2% surcharge applies.
Public Holidays – a 15% surcharge applies. Thank-you for understanding