



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 specialty cheese served with homemade fruit bread, lavosh, estate onion jam ^{v nf* gf*}