



3 Course Set Menu - 2021

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

Primi

Antipasto - San Daniele prosciutto, Rare Breed Kurobuta Berkshire capocollo, cacciatore, fennel and chilli salami, 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*

Secondi

Pesce - please ask our friendly wait staff

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

Manzo - eye fillet of beef, parmesan potato gratin, caramelised onion and mustard jam, red wine sauce *nf gf df**

Dolce

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

Semifreddo - honey and thyme semifreddo, grappa poached peaches and local berries ^{v gf nf}

Panna cotta - vanilla panna cotta with burnt fig, vin cotto and honeycomb ^{v nf}

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