



3 Course Set Menu - 2021

For groups of 10 or more - \$80 p/p

Primi

Antipasto - San Daniele prosciutto, Rare Breed Kurobuta Berkshire capocollo, cacciatore, fennel and chilli salami, marinated olives *nf v* df* gf**

Trota - slow cooked smoked trout, kohlrabi, pickled cucumber, basil, aioli, sesame seeds *nf gf df v* vgn**

Burrata - buffalo mozzarella, herb pesto, pickled beetroot, Jerusalem artichoke, parsnip crisps *v nf gf df* vgn**

Secondi

Pesce - please ask our friendly wait staff

Pasta - please ask our friendly wait staff

Ravioli - housemade ravioli, beetroot amaretti, pistachio, goats cheese, smoked butter, radish *v*

Maiale - pork fillet, pickled cabbage, green lentils, watercress, mustard *nf gf*

Dolce

Bombolone - sugar coated donuts filled with caramel *v nf*

Fragole - compressed strawberries, lemon cake, almonds, Chantilly cream, curd *v*

Crostata al cioccolato - chocolate and caramel custard tart, caramelised fig, coffee hazelnut crumble, vanilla cream *v*

Formaggi - selection of specialty cheese, lavosh, estate onion jam *v nf* gf**