

# FIXED PRICE A LA CARTE MENU

TWO COURSES \$79PP | THREE COURSES \$99PP

## PER COMINCIARE - TO START

### CAPELANTE GRATINATE

half shell scallops | tomato | pecorino | breadcrumbs

### Ⓞ VITELLO TONNATO

roasted veal | tuna, egg, anchovy & caper sauce | caper berry | quail egg

### Ⓞ MELANZANA RIPIENE

eggplant filled with roma tomatoes | chilli | capers | scarmoza | tomato sugo | breadcrumbs

### Ⓞ PESCE CRUDO

citrus cured ocean trout | fennel | blood orange | cucumber | finger lime | blood orange vinaigrette

### Ⓞ TORTELLI DI ZUCCA

tortelli filled with pumpkin, mostarda di frutta, amaretti biscuit & nutmeg | gorgonzola fondue | parmesan foam | sage butter (main size available)

### QUAGLIA

quail filled with apricot | smoked pancetta | mashed carrots | limoncello sauce | vincotto

### Ⓞ TARTARE DI GAMBERI

fresh king prawns | salted capers | prosecco vinegar | melon | cucumber jelly | balsamic pearls

## A SEGUIRE - TO FOLLOW

### Ⓞ MEDAGLIONI ALLA ROSSINI

beef tenderloin medallion MBS+4 served medium rare | marsala | prosciutto crudo | asparagus | gruyere cheese | potato | black truffle

### ANATRA AFFUMICATA

confit smoked duck | honey roasted jerusalem artichoke | potato apricot croquette | asparagus | duck sauce | herb infused smoke

### SPAGHETTI AL NERO DI SEPPIA

black ink pasta | cuttlefish | black mussel | chilli oil | vermouth | roasted capsicum | saffron | salmon caviar

### Ⓞ MERLUZZO

blue eye cod | seafood bisque | pinot grigio | native seagrass | peas | zucchini | carrots

### SPAGHETTI ALL' ARAGOSTA

bay lobster | cherry tomato | garlic | e.v.o.o | lobster butter bisque | citrus almond pesto

### Ⓞ AGNELLO

sous vide lamb rump | eggplant mint puree | baby spinach | borlotti beans | pickled yellow beetroot

### COSTOLETTA DI VITELLO

veal cutlet on the bone served medium rare | porcini & wild mushroom sauce | butter beans | cherry tomato | parmesan scallop potato

## PER FINIRE - TO FINISH

### Ⓞ SFERE

dark chocolate sphere | raspberry mousse | crunchie chocolate | berry sauce

### TORTA DI FORMAGGIO CON MANDORLE E AMARETTO

mascarpone, ricotta, almond, white chocolate cheesecake | white chocolate ganache | berries | amaretti biscuit crumble

### DI MELE

caramelised cinnamon apple | almond crumble | southern comfort anglaise | vanilla bean gelato

### Ⓞ CREMA BRULÉE DECONSTRUITA

blood orange | custard | chocolate ganache | vanilla | meringue | toffee

# CHILDREN'S MENU

## 12 YEARS AND UNDER

### MAINS

SPAGHETTI POMODORO (V)

tomato sugo

13.90

PENNE RAGU

pork & veal ragu, tomato sugo

15.90

Ⓟ PENNE PESTO

house made basil & pine nut pesto

15.90

GNOCCHI POMODORO (V)

house made gnocchi, tomato sugo

15.90

PESCE & CHIPS

battered fish & chips

16.90

POLLO COTOLETTA

chicken schnitzel & chips

16.90

### DESSERT

GELATO OR SORBET

one scoop \$5 | double scoop \$9.50