

FIXED PRICE A LA CARTE MENU

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

PER COMINCIARE - TO START

CAPELANTE GRATINATE

half shell scallops | tomato | pecorino | breadcrumbs

☉ PESCE CRUDO

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

☉ CARPACCIO DI MANZO

wagyu beef mbs 7+ | truffle mustard | pickled golden beetroot | candied walnut | lemon oil

QUAGLIA

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

☉ TARTARE DI GAMBERI

green prawn tartare | salted capers | prosecco vinegar | melon | cucumber jelly | balsamic pearls

☉ INVOLTINO DI ZUCCHINE

zucchini | buffalo ricotta | pine nuts | roasted capsicum | stracciatella | porcini mushroom

RAVIOLI ALLA BERGAMASCA

house made ravioli | pork & veal | sultanas | parmesan fondue | crispy pancetta | pesto | carrot puree

A SEGUIRE - TO FOLLOW

☉ MEDAGLIONI ALLA ROSSINI

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

BISTECCA DI TONNO

seared tuna served medium rare | pistachio crust | fregola sarda with rocket pesto & peas | beetroot jelly | tuna caper sauce

ANATRA AFFUMICATA

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

SPAGHETTI ALLO SCOGLIO

prawns | scallops | calamari | clams | vermouth | roasted capsicum | chilli | prawn bisque | saffron | tarragon

☉ FILETTO DI MAIALE

pork tenderloin sous vide served medium | herb crust of pecorino & fennel seeds | caponata of artichoke, celery, sultanas, capsicum & pine nuts | pear & fennel sauce

LINGUINE ALL' ARAGOSTA

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

☉ AGNELLO

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

PER FINIRE - TO FINISH

DI MELE

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

☉ CREMA BRULÉE DECONSTRUITA

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

☉ SEMIFREDDO CASSATA

ricotta | mascarpone | candied fruit | pistachio | marshmallow | chocolate sauce | frozen ricotta

☉ DELIZIA AL CIOCCOLATO

dark chocolate delicate | almond crust | salted caramel

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 (V)

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