

ENTRATA'S MENU E TAVOLA \$79PP

Designed to share. Groups of 11 to 16 guests required to experience the Menu E Tavola.

Please inform your waitstaff of any dietary requirements.

Dessert can be ordered a la carte.

• ANITPASTI

☞ PANE E OLIO bread, e.v.o.o, balsamic vinegar

☞ CAPESANTE seared scallops, parsnip garlic creme, caponatina of butternut pumpkin, pine nuts, sultanas & onion

☞ CARPACCIO DI MANZO wagyu beef carpaccio, truffle mustard, pickled golden beetroot, candied walnut, lemon oil

• PASTA

SPAGHETTI ALLO SCOGLIO prawns, scallops, calamari, clams, vermouth, roasted capsicum, chilli, prawn bisque, saffron, tarragon

PENNE AMATRICIANA guanciale, tomato sugo, pecorino cheese, e.v.o.o, black pepper

• CHOICE OF TWO MAINS

GALLETTO SALTIMBOCCA deboned spring chicken, prosciutto crudo & sage, white wine, butter & green peppercorn sauce

☞ GUANCIA DI VITELLO black angus beef cheeks slow cooked in a red wine sauce, jerusalem artichoke creme

☞ BARRAMUNDI SCOTTATO seared wild barramundi with a cauliflower creme

• SIDES

☞☞ ROAST POTATOES garlic, sea salt, e.v.o.o

☞☞ INSALATA MISTA mixed leaf salad, e.v.o.o, balsamic