

ENTRATA'S MENU E TAVOLA \$85PP

SAMPLE MENU

Designed to share.

Groups of 11 to 16 adults required to experience the Menu E Tavola.

Minimum of 6 adults.

Please inform your waitstaff of any dietary requirements.

Dessert can be ordered a la carte.

**Groups of 8 or more adults required to experience the Menu E Tavola on Friday and Saturday evenings*

ANTIPASTI

- ① PANE campana rolls, whipped rosemary butter
- ②③ OLIVES marinated mixed olives
- ④ PROSCUITTO CRUDO, san daniele
- ⑤⑥ GIARDINIERA house pickled zucchini, eggplant, capsicum, onion
- ⑦ PROVOLONE dolce
- ⑧ PESCE CRUDO cured ocean trout, finger lime, fennel, blood orange, cucumber citrus dressing, citrus fruit

PASTA

MACCHERONI RAGU BIANCO veal & smoked pancetta ragu, porcini & wild mushrooms, mascarpone, aged pecorino

SPAGHETTI NERI black squid ink spaghetti, mussels, calamari, nduja, cherry tomato sugo, bottarga

MAINS

- ⑨ POLLO SALTIMBOCCA chicken fillet filled with prosciutto crudo & sage, white wine, butter & green peppercorn sauce
- ⑩ GUANCIA DI VITELLO black angus beef cheeks slow cooked in a red wine sauce, parsnip creme

SIDES

- ⑪⑫ ROAST POTATOES garlic, sea salt, e.v.o.o
- ⑬⑭ INSALATA MISTA mixed leaf salad, e.v.o.o, balsamic