

ENTRATA'S MENU A TAVOLA \$85PP

Designed to share. Menu selections can be changed on request.

*Groups of 8 to 16 adults required to experience the Menu A Tavola on Friday & Saturday nights and Sunday lunch
Minimum of 6 adults.*

*Please inform your waitstaff of any dietary requirements.
Dessert can be ordered a la carte.*

SAMPLE MENU

ANTI PASTI

- ① PANÈ campana rolls, whipped rosemary butter
- ☞① OLIVES marinated mixed olives
- ☞ PROSCIUTTO CRUDO, san daniele
- ☞① GIARDINIERA house pickled zucchini, eggplant, capsicum, onion
- ☞ PROVOLONE dolce

PASTA

- MACCHERONI RAGU BIANCO veal shank & smoked pancetta ragu, porcini & wild mushrooms, mascarpone, aged pecorino
- SPAGHETTI MARINARA prawns, blue swimmer crab meat, calamari, chilli, tomato sugo

MAINS

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

SIDES

- ☞① ROAST POTATOES garlic, sea salt, e.v.o.o
- ☞① INSALATA MISTA mixed leaf salad, e.v.o.o, balsamic