

FATHER'S DAY MENU THREE COURSES \$110PP

SAMPLE MENU - SUBJECT TO CHANGE

- Ⓢ SYDNEY ROCK OYSTERS natural, prosecco raspberry vinaigrette 6 ea
Ⓢ WA SCAMPI chargrilled scampi, olive oil, oregano, chilli, garlic 55

ANTIPASTI

- Ⓢ TARTARE DI PESCE king fish tartare, pickled onion, cucumber and carrots, capers, radish, lemon oil
CAPESANTE seared scallops, tomato concassé, pecorino, bread crumbs
Ⓢ CARPACCIO wagyu beef carpaccio, pickled artichoke heart, red raddish & fennel, endive, lemon oil
RAVIOLI salami calabrese, pork sausage, roasted cherry tomato sauce, ndjua, stracciatella
Ⓢ PANSOTTI house made pasta filled with butternut pumpkin, chestnut & ricotta, burnt butter & sage sauce, pine nuts, chestnut cream

SECONDI

- Ⓢ PESCE Humpty Doo barramundi fillet, cherry tomato, olives, capers, lemon, garlic, caulilini, parsley potato.
Ⓢ COSTATA DI MANZO 100-day grain-fed MBS+2 beef rib, slow cooked in a red wine jus, parnsip crème, cime di rapa, gremolata
AGNELLO sous vide lamp rump, zucchini, eggplant & tomato gratin, salsa verde, red wine jus
COTOLETTA DI VITELLO ALLA MILANESE: breaded veal cutlet, tomato salsa, charred lemon, black garlic mashed potato
Ⓢ RIB EYE BISTECCA - ADDITIONAL \$30 400gm 6-week dry aged rib-eye on the bone, roast potatoes, carrots, asparagus, truss cherry tomato, green peppercorn sauce
SPAGHETTI DI MARE - ADDITIONAL \$45 WA scampi, QLD jumbo prawns, blue swimmer crab meat, clams, calamari, scallops, white wine, chilli, seafood saffron bisque - gluten free pasta available

SIDES

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| ⓈⓈ SEASONAL VEGETABLES garlic, butter 14 | Ⓢ FRIES aioli 13 |
| ⓈⓈ INSALATA MISTA mixed leaf salad, olive oil, balsamic 14 | ⓈⓈ RUCOLA rocket, candied walnuts, orange, pickled golden beetroot, fennel, pecorino, citrus dressing 18 |
| BROCCOLINI charred broccolini, salsa verde, parmesan 18 | ⓈⓈ ROAST POTATOES garlic, sea salt, e.v.o.o 12 |

DOLCE

- PANNA COTTA vanilla & berry
TIRAMISU coffee, mascarpone & savioardi biscuit
TORTA DI CICCOLATO E PERE warm chocolate & pear cake, chocolate ganache, sugar spun toffee, vanilla bean gelato
Ⓢ GF, DF, VEGAN DESSERT OPTION

FATHER'S DAY VEGETARIAN MENU | THREE COURSES \$110PP

ENTRÉE

- Ⓢ MELANZANA ALLA PARMIGIANA layers of eggplant, parmesan, mozzarella, basil, tomato sugo
- Ⓢ BURRATA roma tomato, artichoke, grilled zucchini, balsamic pearls, basil, pesto
- Ⓢ POLENTA CON FUNGHI bake polenta, wild mushroom rag, vegan cheese

MAINS

- Ⓢ PANSOTTI house made pasta filled with butternut pumpkin, chestnut & ricotta, burnt butter & sage sauce, pine nuts, chestnut cream
- Ⓢ GNOCCHI DI ZUCCA pumpkin gnocchi, zucchini flowers, burrata cream, burnt sage butter
- Ⓢ RISOTTO VERDE pea, asparagus, stracciatella - vegan option

DOLCE (SAME AS MENU)

CHILDREN'S MENU

MAIN & DESSERT \$45PP

12 YEARS AND UNDER

BISTECCA

steak, chips, tomato or bbq sauce

POLLO

roasted chicken & roast potatoes

RIGATONI PESTO

house made basil & pine nut pesto

RAVIOLI

house made beef ravioli, parmesan cheese, tomato sugo

FISH & CHIPS

battered snapper fillet, chips, aioli

DESSERT

chocolate chip cookie icecream sandwich, toasted marshmellow, berries