Entrata

VALENTINE'S DAY SAMPLE MENU I THREECOURSES $155PP

SYDNEY ROCK OYSTERS natural, prosecco raspberry vinaigrette gf 7 ea

ANTIPASTI

PESCE CRUDO citrus marinated kingfish, red radish, chives, caramelised cherry tomato, pickled onion, squid ink tuile, prosecco vinaigrette (gfo)

BRESAOLA wagyu beef mbs+9, radicchio, charred nectarine, roasted almond, straciatella, lemon oil, fig vincotto (gf)

FAGOTTINI DI GAMBERI house made pasta filled with prawns, lemon, mascarpone & chives, seafood saffron velouté, pomegranate foam, basil oil, black olive dust

RAVIOLI ALLA CALABRESE salami calabrese, pork sausage, provolone, roasted cherry tomato sauce, ndjua, parsley foam

SECONDI

PESCE DEL GIORNO blue-eye cod, seafood saffron sabayon, olives, cucumber, tomato and capsicum salsa, zucchini flower stuff with crab and ricotta, chilli thread (gfo)

CARRE DI AGNELLO herb crusted rack of lamb served medium rare, marsala and chocolate reduction, cocoa dusted potatoes, roman artichoke, truss cherry tomato

MEDAGLIONE DI MANZO beef tenderloin MBS+4 served medium rare, truffle cream, root vegetable millefoglie, grape reduction, parmigiano (gf)

ANATRA duck breast, served medium, charred roman broccoli, duchess potatoes, cherry sauce (gf)

BISTECCA DI MANZO – ADDITIONAL $20 405gm grass fed, MBS4+ rib eye on the bone, roasted root vegetables, truss cherry tomato, salsa verde (gf)

CONTORNI

RUCOLA rocket, candied walnuts, orange, pickled golden beetroot, fennel, pecorino, citrus dressing (v,gf) 18

INSALATA MISTA mixed leaf salad, olive oil, balsamic vinegar (v,gf) 14

ROAST POTATOES garlic, sea salt, e.v.o.o (v,gf) 12

CAVOLO NERO tuscan cabbage, pancetta, garlic, onion (gf) 16

FRIES aioli (v) 13

SEASONAL VEGETABLES garlic, butter (v,gf) 14

DOLCE

CHEESECAKE red velvet cheesecake, vanilla cheesecake, chocolate mirror glazed, gold leaf

FORBIDDEN FRUIT raspberry & chambord mousse, almond sponge, lemon curd, dark chocolate

TORTA dark chocolate tart, salted caramel, Italian meringue, orange gel

GF, DF, VEGAN DESSERT OPTION

Entrata

VALENTINE'S DAY VEGETARIAN MENU

THREE COURSES $130PP

ANTIPASTI

BURRATA heirloom cherry tomatoes, radicchio, blood orange, balsamic pearls, micro basil, lemon oil (gf)

PILA DI VERDURE root vegetables wrapped in cavolo nero, vegetable veloute, parsley emulsion, pecorino fondue (gf, vegan option)

SECONDI

FETTUCCINE CON FUNGHI E TARTUFO porcini & wild mushrooms, black truffle, rosemary, pecorino (gfo, vegan option)

PANSOTTI house made pasta filled with butternut pumpkin, chestnut & ricotta, burnt butter & sage sauce, pine nuts, chestnut cream

DOLCE

CHEESECAKE red velvet cheesecake, vanilla cheesecake, chocolate mirror glazed, gold leaf

FORBIDDEN FRUIT raspberry & chambord mousse, almond sponge, lemon curd, dark chocolate, raspberry

TORTA dark chocolate tart, salted caramel, Italian meringue, orange gel

GF, DF, VEGAN DESSERT OPTION