

# Entrata

## TWO COURSES | ENTRÉE & MAIN \$65PP

### ENTRÉE

**CARPACCIO DI MANZO** wagyu beef MBS9+, truffle mustard, pickled golden beetroot, crispy pecorino, candied walnut, lemon oil

**GF** **TARTARE DI TONNO** yellowfin tuna tartare, olives, stracciatella, artichoke heart, cucumber, capers, chilli

**BURRATA** cherry tomatoes, basil, balsamic reduction, basil oil, crostini (GF bread available)

**CALAMARI** lightly fried, salt & pepper calamari, shoestring fries, lemon, aioli

### MAIN

**CASARECCE RAGU BIANCO** veal shank ragu with chardonnay, wild mixed mushroom, pancetta, marscarpone and pecorino cheese

**SPAGHETTI VONGOLE** vongole, prawn butter bisque, garlic, parsley, chilli, extra virgin, olive oil, bottarga

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

**GF** **PESCE** seared barramundi, cauliflower creme, broccolini, parsley potatoes

**POLLO RIPIENO** chicken wrapped in pancetta filled with wild mixed mushroom & truffle cream, polenta, broccoli, dutch baby carrots, marsala jus

**GF** **GUANCIA DI VITELLO** slow cooked black angus beef cheeks, root vegetables, parsnip creme, potato crisp, red wine jus

**GF** **COSTATA DI BISTECCA** 400gms Brooklyn Valley rib eye MBS3+, roasted root vegetables, truss cherry tomatoes, salsa verde | Additional \$30

**LINGUINE ALLA' ARAGOSTA** W.A rock lobster, cherry tomato, lobster butter bisque, chilli, citrus almond pesto | Additional \$35

Gluten Free Pasta Available