

Seasonal Menu

5 Course Set Menu \$88⁺⁺ Please Inform Us of Any Dietary Restriction

ANTIPASTI

BOILED SQUARE EGG with Avocado Puree and Avruga Caviar,
Shallot Red Wine Vinegar Dressing

STARTER

POACHED SICILIAN TUNA LOIN With Dill Herb, Its Own Tuna "Tonnato" Sauce
Or

BURRATA CHEESE Served with Hot Black Truffle Sauce (v)
Or

THICK CREAMY CHICKEN SOUP, Smoked Paprika

PASTA

ANGEL HAIR "FROM GRAGNANO" PASTA With Mediterranean Cod Fish Meatballs
'Polpette di Pesce' and Broccoli, Garlic, Chilli A.O.P. style
Or

RAVIOLI PASTA Filled with Cheese And Porcini Mushrooms, Served in Its Own Sauce (v)

MAIN

SICILIAN BIG SQUID Sliced In Strips, Gratinated With Sea Urchin Sabayon "Thermidor" Style,
Braised Leeks
Or

STUFFED PORK SAUSAGE Baked In A Whole Round Zucchini, Cooked in Its' Own Juices
Or

(add \$15⁺⁺) **200 GRAMS TASMANIAN BEEF SIRLOIN** Simply Grilled with Green Asparagus

DESSERT BIS

"ANANAS" PINEAPPLES THINLY SLICED Thinly Sliced Marinated with Mint-Cinnamon
Served With Panna Cotta

AND

MANDARIN-ORANGE "SHERBET" Served with Powdered Biscuit [v]

WINE BY THE GLASS

SPARKLING Zardetto Prosecco, N.V, Veneto ... \$17⁺⁺

WHITE Tommasi, Le Fornaci Lugana, Trebbiano, 2022 ... \$17⁺⁺

RED Petra, Zingari, Merlot, Sangiovese, Syrah, Petit Verdot, Tuscany, 2018 ... \$18⁺⁺

All prices are subject to 10% service charge & the prevailing taxes.