



STARTER

Beef Tenderloin “Tartare” Gratinated With
Parmigiano-Black Pepper And Cappers

Or

Tuna Loin “Carpaccio” From Sicily
Served Thinly Sliced, Fines Herbs Pesto Sauce

Or

Burrata Cheese With Tomato Salad, Its’ Own Sabayon (v)

Or

Thick Creamy Green Asparagus-Spinach, Avruga Caviar - Sour Cream

Or

(add \$8++) Pan Fried 80 Grams Of Duck Foie Gras,
Caramelized Onion, Red Berry Sauce



MAIN

Angel Hair Pasta, Slow Cooked Pork “Porchetta” Ragout

Or

Porcini Mushrooms Ravioli Pasta, Grated Black Truffle Sauce (v)

Or

Seabass “Branzino” Fillet’ Coated With Black Olives Puree,
Smoked Eggplant Pulp

Or

Veal Cheek ‘Brasato Di Guanciale’
Slow Cooked In Red Wine, Carrot-Cumin Puree

Or

(Add \$15++) 200 Grams Tasmanian Beef Sirloin Simply Grilled
With Green Asparagus



DESSERT

6 Months Taleggio Cow Milk Cheese Gratinated Open Fire, Black Fig (v)

Or

85% Dark Chocolate Cake,
Caramelized Red Wine, Vanilla Whipped Cream (v)

Or

Tart Filled With Lime And Thyme Herb, Honey Jelly(v)

Or

Daily Sherbet Or Ice Cream Daily-Made, Crumble Biscuit (V)

