

seasonal menu

5 Course Set Menu \$78⁺⁺ Please Inform Us of Any Dietary Restriction

STARTER

BURRATA CHEESE 120 Gram, Green Herbs Pesto, Baked Cherry Tomatoes Comfit

Or

SICILIAN TUNA LOIN "CARPACCIO" Poached With Fine Herbs, "Tonnato" Tuna Sauce

PRIMI

THICK CREAMY CARROT-GINGER With Avruga Caviar

Or

DUCK FOIE GRAS In Cube Pan-Fried With Sweet Corn Polenta Sauce,
Fresh Mushrooms

PASTA

ANGEL HAIR PASTA "FROM GRAGNANO" Roasted Garlic-Chilli,
Green Asparagus - Prawns

Or

MUSHROOM RAVIOLI PASTA, Light Cheese Fondue Sauce, Grated Black Truffle Sauce

MAIN

COD FISH MOUSSE Poached And Gratinated "Thermidor"
With Sea Urchin Sauce, Broccoli

Or

SLOW COOKED PORK BELLY "PANCETTA", Pumpkin Puree, Gremolata Herbs

Or

200 GRAMS TASMANIAN BEEF SIRLOIN Simply Grilled With Roasted Potato Puree
(add \$15)

DESSERT

COW MILK CHEESE 'TOMA' Gratinated Open Fire Served With Black Fig in Red Wine

Or

MASCARPONE MOUSSE Served With Caramel-Cinnamon - Rosemary Sauce

Or

DARK CHOCOLATE CHIPS CAKE With Hazelnut Gianduja Creme

WINE BY THE GLASS

SPARKLING Zardetto, Prosecco Extra Dry, N.V ... \$17⁺⁺

WHITE Brigaldara, Il Soave, Veneto, Garganega, 2023... \$18⁺⁺

RED Illuminati Riparosso Montepulciano D'abruzzo, Abruzzo, 2022... \$16⁺⁺

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