

RESTAURANT WEEK SPRING

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

STARTER

BEEF TENDERLOIN "TARTARE" Gratinated With Parmigiano-Black Pepper, Cappers
Or

TUNA LOIN "CARPACCIO" FROM SICILY Thinly Sliced, Fines Herbs Pesto Sauce
Or

BURRATA CHEESE With Tomato Salad, its' own Sabayon (v)

PRIMI

THICK CREAMY GREEN ASPARAGUS-SPINACH, Avruga Caviar - Sour Cream
Or

PAN FRIED 80 GRAMS OF DUCK FOIE GRAS, Caramelised Onion, Red Berry Sauce

PASTA

ANGEL HAIR PASTA "FROM GRAGNANO" With Slow Cooked Pork "Porchetta" Ragout
Or

RAVIOLI PASTA FILLED WITH PORCINI MUSHROOMS, Grated Black Truffle Sauce (v)

MAIN

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 Gratinated Open Fire Served with Black Fig
Or

85% DARK CHOCOLATE CAKE VENEZUELAN SINGLE ORIGIN
With Caramelized Red Wine, Vanilla Whipped Cream (v)
Or

TART "CROSTATA" FILLED WITH LIME AND THYME HERB, Honey Jelly (v)
Or

DAILY SHERBET OR ICE CREAM DAILY-MADE, Served With Crumble Biscuit (v)

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.