



## WHITE ASPARAGUS

From Bassano, Italy D.O.P

Each portion is 250 grams

### CLASSIC

Poached White Asparagus  
Served With:  
Clear Butter and Hollandaise Sauce  
29.-

### SOUP

Thick Creamy Asparagus Soup,  
Avruga Caviar  
20.-

### PASTA

Homemade "Fettuccine" Pasta  
With 2 Years Aged Parmigiano,  
White Asparagus Sauce  
29.-

### COATED

Hot White Asparagus Coated With  
Freshly Grated Parmigiano,  
Hollandaise Sauce  
29.-

### ROASTED

Roasted White Asparagus  
In Black Truffle Sauce  
29.-

### BAKED

Coated White Asparagus  
With Smoked Pancetta Bacon,  
Red Wine Reduction  
29.-

## Seasonal Menu

5 Course Dinner \$78<sup>++</sup>

### STARTER

**SALMON FRESH FROM TASMANIA** Marinated with Herb  
Dill, Cherry Tomatoes and Its Own Sabayon

Or

**FOIE GRAS** In Mousse Served with Comfit Sweet  
Capsicum and Aged Balsamico

### PRIMI

**BURRATA CHEESE** Served Cold  
With Cooked Vegetables Tartar "Scapece" Style

Or

**THICK CREAMY WHITE ASPARAGUS SOUP,**  
With Avruga Caviar

### PASTA

**ANGEL HAIR PASTA "FROM GRAGNANO"** With  
Slow-Cooked Cod Fish Ragout with Iranian Saffron  
Cooked As A "Bolognese"

Or

**LASAGNA PASTA** Layered with Beef Ragout  
and Milk 'Besciamella'

### main

**PRAWNS COOKED WITH EGGPLANT "PARMIGIANA"**  
With "Nduja" Pork-Calabrian Chilli-Paprika Salame

Or

**Spring Chicken Leg Deboned** Breaded and cooked  
"Milanese" Style, Mashed Potatoes

Or

(add \$15<sup>++</sup>) **200G TASMANIAN GRASS-FED BEEF SIRLOIN**  
Simply Grilled with Asparagus

### DESSERT

**DAILY CHEESE** Served With Whole Fig In Red Wine  
And Bruschetta (Please Ask Our Team)

Or

**SEMIFREDDO VANILLA "PARFAIT"**  
With Salted Caramel Sauce and Crumbled Biscuits

Or

**DARK CHOCOLATE CHIP CAKE,**  
Hazelnut 'Gianduja' Crème

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