

3 Course Menu

\$69pp



Starter to Share

(1 between 3)

ANTIPASTO MISTO

A selection of freshly sliced cold meats including San Daniele prosciutto, mortadella, sopressa salami, in house pickles, marinated olives, scarmoza, house baked focaccia

Mains

(a choice of two items to be served alternately)

☐ COTOLETTA DI MAIALE

Char grilled pork cutlet, quince marmalade, baby onion, mustard, roast grapes, balsamic jus

☐ PESCE

Pan fried barramundi fillet, saffron & sweetcorn chutney, lemon parsley sauce, Jerusalem artichoke chips

☐ FETTUCCHINE AL RAGU' DI POLLO

Fettuccine, braised chicken cacciatore ragu, peppers, olives

☐ RIGATONI CON BRASATO DI SEPPIA

Rigatoni, Hawkesbury cuttlefish, nduja and fennel Bolognese

☐ RISOTTO AI GAMBERI

Carnaroli rice, local prawns, thyme, shellfish butter, lemon, chilli

☐ GNOCCHI "CACIO E PEPE"

Potato gnocchi, pecorino cream, hazelnuts, black pepper, pangrattato

☐ BISTECCA

Char grilled 250g grain fed sirloin, rocket, parmesan, cipollini salmoriglio, crispy potatoes

Steak upgrade (extra \$10pp)

Desserts

(a choice of two items- to be served alternately)

☐ TIRAMISU

Coffee-flavoured ladyfingers, whipped mascarpone, cocoa

☐ TORTA AL FORNO LIMONE E LAVANDA

Baked lemon and lavender tart, vanilla cardamom ice cream

☐ BONET ALLA PIEMONTESE

Bittersweet chocolate custard, cinnamon crumb, torched tangelo

*Menu subject to change