



DEGUSTATION MENU

\$99 per person or \$130 with 3 matching wines

Please enjoy your evening with us,
Our chefs Edoardo & Filippo will take you through a culinary journey to Italy.

ANTIPASTI

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Carpaccio di Mare

Calamari & Finger lime, wild berries King Prawn, Scallops & Lime, Kingfish

Woodfired Scallops

Woodfired pancetta wrapped scallops with green apple extract

Octopus

Smoked octopus, cauliflower puree and celery spaghetti

FIRST COURSE

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Truffle & Mushroom Risotto

With Italian black truffle & Swiss Mushrooms

OR

Zuppa "Cinque Terre"

Classic fish "bisque" with fresh seafood

MAIN COURSE

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Braised Angus Veal Rump

Crispy leek & Red wine reduction

OR

Kingfish "Tricolore"

Zucchini & mint sauce king prawn juice

DESSERTS

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Cheesecake with berries

Gelato Stracciatella

"Deconstructed" Tiramisu