



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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Snapper Tartare

Ginger & tomato gazpacho, crunchy celery

Crumbed Scallops

Wrapped in pancetta with wasabi mayo & lime foam

Octopus

Smoked octopus, purple-potato puree, crunchy leek

FIRST COURSE

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Truffle & Mushroom Risotto

With Italian black truffle & Swiss Mushrooms

OR

Prawns Tortellini

Homemade Tortellini with pumpkin seafood soup

MAIN COURSE

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Pork Belly

24hr poached, cauliflower puree, pork reduction

OR

Ocean Trout

Sweet & sour Apple with woodfired leeks

DESSERTS

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Chocolate cake

Mix berries Gelato

“Deconstructed” Tiramisu