



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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Bluefin Tuna Tartare

Ginger & tomato gazpacho, crunchy celery

Crumbed Scallops

Wrapped in pancetta with wasabi mayo & lime foam

Crimson Snapper

Sweet & sour apple puree, crispy potatoes

FIRST COURSE

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Truffle Carbonara

Linguine with Italian black truffle & crispy pancetta

OR

Prawns Tortellini

Homemade Tortellini with pumpkin seafood soup

MAIN COURSE

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Pork Belly

24hr poached, "3-ways" leek, pork reduction

OR

Tuna "Tagliata"

Pink inside, Cauliflower puree and caramelized onion

DESSERTS

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Chocolate "Lava" cake

Home-made custard Gelato

"Deconstructed" Tiramisu