



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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King prawn tartare

Mixed citrus dressing on a leek nest

Cured Ocean Trout

Mixed berries reduction, rice puffs, Hollandaise sauce

Crumbed Bufala Mozzarella

Capers mayo & woodfired tomatoes

FIRST COURSE

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Carbonara filled Ravioli

Served with black truffle creamy sauce

OR

Black Tagliolini seafood

Squid ink pasta, calamari, chilli tomatoes, lime zest

MAIN COURSE

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Lamb Backstrap

Woodfired rolled lamb backstrap, pumpkin mash & crispy potatoes
Served with a side dish of "greens"

OR

Sea Bream "Shioyaki"

Honey & soy glazed, cauliflower puree and zesty onion
Served with a side dish of "greens"

DESSERTS

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Chocolate-filled "Bomboloni"

Home-made custard Gelato

"Deconstructed" Tiramisu