



## 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***

Orange dressing & crunchy celery

### ***Cured Ocean Trout***

Mixed berries reduction, rice puffs, Lime foam sauce

### ***Crumbed Bufala Mozzarella***

Tomato gazpacho & Pesto "5 Terre"

## FIRST COURSE

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### ***Carbonara filled Ravioli***

Black truffle mushrooms sauce & cured egg yolk

OR

### ***Seafood Tortelli***

Squid-ink pasta, Zucchini and Mint sauce & fresh passionfruit

## MAIN COURSE

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### ***Lamb & Pancetta Rolle'***

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

OR

### ***Local Mulloway "Monterosso"***

Butter pan fried, cauliflower puree and zesty onion  
Served with a side dish of "greens"

## DESSERTS

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### ***Butterscotch "Bomboloni"***

### ***Home-made custard Gelato***

### ***"Deconstructed" Tiramisu***