



## 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

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

Mixed berries reduction, rice puffs & lime foam

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

Capers mayo & woodfired cherry 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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### ***Pork Belly***

24hr poached then woodfired, pumpkin mash and crispy leek  
Served with a side dish of "greens"

OR

### ***Tuna "Tagliata"***

Pink inside, Cauliflower puree and caramelized onion  
Served with a side dish of "greens"

## DESSERTS

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### ***Chocolate-filled "Bomboloni"***

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

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