



DEGUSTATION MENU

\$69 per person 1 starter, 1 first, 1 main & Dessert

\$99 per person 3 starters, 1 first, 1 main & Dessert

Add \$30 for wine matching: 3 glasses of selected wines

Please enjoy your evening with us,
Our chef Filippo will take you through a culinary journey to Italy.

ANTIPASTI

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Kingprawn tartare

Carrot and ginger gazpacho, crunchy celery

Crumbed Swordfish cubes

Coconut milk & caramelized red onions

Grilled Octopus

Cauliflower puree, squid ink salt & crunchy potatoes

FIRST COURSE

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Cacao Tortelli di Zucca

Served in a truffle & mushroom broth

OR

Scallops & eggplant Risotto

Bufala mozzarella, parsley oil & seafood Bisque

MAIN COURSE

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Lamb & Pancetta Rolle'

Woodfired rolled Lamb, honey and red wine reduction & roast potatoes
Served with a side dish of greens

OR

Ocean Trout

Lime flavoured Ricotta & zucchini juice
Served with a side dish of greens

DESSERTS

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Traditional Cannoli

Mixed berries and white chocolate pannacotta