



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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Atlantic Salmon Cubes

Lemon zest ricotta & mixed berries coulis

Arancini di Mare

Mixed seafood and rice Arancini in ginger & carrot juice

Grilled Octopus

Cauliflower puree, squid ink salt & crunchy celery

FIRST COURSE

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Tortelli di Zucca

Mushroom broth & Fresh Black Truffle (from Italy)

OR

Scallops & Prawn Risotto

Burrata mozzarella, basil oil and 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

Local Bluefin Tuna

Crunchy potatoes and parmesan dressing
Served with a side dish of greens

DESSERTS

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White Chocolate sponge cake

Mixed berries, custard "Chantilly" & raspberry dressing