



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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Bluefin Tuna Tartare

Pomodoro gazpacho & crunchy celery

Cured Ocean Trout

Citrus dressing and passionfruit "Mayo"

Vegetarian Souffle'

Parmesan & truffle fondue, crunchy parsnip

FIRST COURSE

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Potato Gnocchetti

King Prawns, seafood bisque & ginger flavoured cauliflower pure'

OR

Risotto ai Funghi Tartufati

Caramelized mushrooms & black truffle paste

MAIN COURSE

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"Brasato" of Lamb

Slow cooked lamb, red wine reduction & mashed potatoes
Served with a side dish of greens

OR

Bluefin Tuna Tagliata

Caramelized red onion & "vellutata" di zucchini
Served with a side dish of greens

DESSERTS

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White chocolate mousse

Mixed berries coulis, "Nonna's biscotti" & sponge cake crumble