



## 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***

Wasabi flavoured coconut milk, crunchy celery

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

Lime flavoured Mascarpone & green lemon dressing

### ***Mousse di Gorgonzola***

Crunchy focaccia, basil & beetroot reduction

## FIRST COURSE

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### ***Potato Gnocchetti***

King Prawns, seafood bisque & passion fruit

OR

### ***Risotto ai Funghi Tartufati***

Caramelized mushrooms & black truffle paste

## MAIN COURSE

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### ***Lamb Rolle'***

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

OR

### ***Bluefin Tuna Tagliata***

Caramellized red onion & cauliflower puree  
Served with a side dish of greens

## DESSERTS

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### ***White chocolate mousse***

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