
TASTING MENU \$78

SERVED ON PLATTERS TO SHARE

ANTIPASTI

ANTIPASTO ALL`ITALIANA

boards of cured meats and preserved vegetables, San Daniele prosciutto, house made porchetta, cacciatori salami, soppressa, marinated vegetables +
Artisan bread with evoo and balsamic

CALAMARI FRITTI

lightly fired calamari, lemon mayo + paprika salt

PRIMI

GNOCCHI AI QUATTRO FORMAGGI

four cheese potato gnocchi, wild rocket, walnuts + black truffle oil

SPAGHETTI MARINARA

king prawns, mussels, calamari, vongole, cherry tomatoes,
white wine + chilli

SECONDI

TAGLIATA DI MANZO

seared grain fed sirloin 250gr, roasted rosemary potatoes, wild rocket,
Parmigiano reggiano, red onion crust + balsamic dressing

PARMIGIANA DI MELANZANE

baked eggplant tian, fior di latte mozzarella, Grana Padano,
fresh basil, organic tomato sauce + fried polenta

CONTORNO

RUCOLA

wild rocket, walnuts, Parmigiano + balsamic dressing

DOLCI

TIRAMISU CLASSICO

savoiardi biscuits soaked in Toby's Estate coffee +
marsala flavoured marscapone

PANNACOTTA ALLA VANIGLIA

vanilla bean pannacotta, forest berries + pistachio crumb

TASTING MENU \$98

SELECT ONE OF EACH COURSE

ANTIPASTI

PESCE SPADA CARPACCIO

swordfish carpaccio, citrus salad + lemon oil

PANZANELLA

heirloom tomatoes, Burrata, wild rocket + basil crostini

TARTARE DI MANZO

beef tartare, snow peas salad + Sardinian Carasau bread

PRIMI

CROSTACEI RISOTTO

Moreton bay bugs, zucchini cream, tuna bottarga + lemon oil

RIGATONI AI FUNGHI

rigatoni pasta, wild forest mushroom, black truffle oil + pecorino cheese

PAPPARDELLE RAGU

hand cut pappardelle, slow cooked lamb ragu, toasted almonds +
lemon zest

SECONDI

GAMBERONI

grilled King prawns, shaved fennel salad, orange, pistachio +
lemon dressing

PARMIGIANA DI MELANZANE

baked eggplant, caponatina of vegetables, beetroot puree +
crispy herbs

ROLLÈ DI POLLO

free range chicken rollè filled wild mushrooms, shiraz reduction +
wilted baby spinach

DOLCI

SORBETTO

Sicilian lemon sorbet

PARFAIT

wild berries semifreddo parfait