



TAKE A CULINARY TRIP TO FRIULI-VENEZIA GIULIA

MAIN COURSE \$18 | 2 COURSES \$24 | 3 COURSES \$30

PRIMI

- Mooloolaba tuna confit in aromatic olive oil served with chilli conserve & crusty ciabatta
- Local calamari & tomato broth with crusty ciabatta

SECONDI

- Duck neck sausage with celeriac & roasted garlic puree
- Braised ham hock on cheesy polenta with salsa verde next vacation series info
- Spaghetti with broccoli truffle & Parmesan

DOLCE

- Espresso biscottini with coffee of your choice
- Baked pear with vanilla pastry cream & biscotti crumb

Available 4 - 17 September

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