

## 2 COURSE ASSAGGI SET MENU

\$70.00 PER PERSON

### P R I M I

*a selection of assaggi to be shared family style*

'Antipasto della Casa' platters with a selection of cured meats,  
fresh cheese & marinated vegetables

Polenta chips with house made aioli

Arancini of roasted pumpkin, smoked scamorza & rosemary

Platters of salt & pepper calamari, crisp fennel, cucumber, iceberg salad, basil aioli

### S E C O N D I

*your choice of the following*

Chargrilled Gippsland eye fillet steak, roasted pumpkin, sautéed spinach,  
brandy peppercorn sauce

'Porchetta' crispy skin pork belly, rolled in shaved fennel & pear,  
fig purée, bitter leaf salad

'Pesce del giorno' – Fish of the Day

'Spaghettoni Gamberi' king prawn crab meat, cherry tomato, crustacean bisque

Ravioli of fresh ricotta, napoli sauce, gratinated fior di latte cheese

### PLEASE NOTE

MENU SUBJECT TO CHANGE WITHOUT NOTICE  
2 & 3 COURSE SET MENUS ARE UNAVAILABLE IN DECEMBER

## 2 COURSE CHOICE SET MENU

\$70.00 PER PERSON

### PRIMI

*your choice of the following*

'Antipasto della Casa' a selection of cured meats, fresh cheese  
& marinated vegetables

Salt & pepper calamari, lightly fried, crisp fennel, cucumber, iceberg salad, basil aioli

Zucchini flowers filled with goats cheese & green olive, tomato fondue, roquette

Grilled QLD king prawns, Italian garden salad

House made gnocchi with rabbit & porcini mushroom ragu, pecorino cheese

### SECONDI

*your choice of the following*

Chargrilled Gippsland eye fillet steak, roasted pumpkin, sautéed spinach,  
brandy peppercorn sauce

'Porchetta' crispy skin pork belly, rolled in shaved fennel & pear,  
fig purée, bitter leaf salad

'Pesce del giorno' – Fish of the Day

'Spaghettoni Gamberi' king prawn crab meat, cherry tomato, crustacean bisque

Ravioli of fresh ricotta, napoli sauce, gratinated fior di latte cheese

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## 2 COURSE DELUXE SET MENU

\$90.00 PER PERSON

### ON ARRIVAL

*for all*

'Antipasto della Casa' a selection of cured meats, fresh cheese & marinated vegetables

### PRIMI

*a selection of assaggi to be shared family style*

Arancini of roasted pumpkin, scamorza cheese & rosemary

QLD king prawn, grilled, chilli-lime dressing

Chargrilled lamb cutlet

Freshly shucked oysters

Platters of salt & pepper calamari, crisp fennel, cucumber, iceberg salad, basil aioli

### SECONDI

*your choice of the following*

Chargrilled Gippsland eye fillet steak, roasted pumpkin, sautéed spinach, brandy peppercorn sauce

'Porchetta' crispy skin pork belly, rolled in shaved fennel & pear, fig purée, bitter leaf salad

'Pesce del giorno' – Fish of the Day

'Involtino di coniglio' rolled & deboned rabbit, filled with pancetta, thyme & breadcrumbs, cacciatore sauce

'Spaghettoni Gamberi' king prawn crab meat, cherry tomato, crustacean bisque

Ravioli of fresh ricotta, napoli sauce, gratinated fior di latte cheese

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