

3 COURSE ASSAGGI SET MENU

\$80.00 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

D O L C I

your choice of the following

'Malteser' tartufo, chocolate ganache, vanilla persian fairy floss

'Spinge' Italian fried doughnuts, peanut butter, jelly, ice cream

'Tiramisu' mascarpone, sponge fingers, Drambuie liqueur

Lamington panna cotta, chocolate shavings, coconut, strawberry compote, crostoli

'Sbriciolona di mele' baked apple, vanilla custard, biscuit crumbs,
caramel sauce, apple sorbet

PLEASE NOTE

MENU SUBJECT TO CHANGE WITHOUT NOTICE

2 & 3 COURSE SET MENUS ARE UNAVAILABLE IN DECEMBER

3 COURSE CHOICE SET MENU

\$80.00 PER PERSON

P R I M I

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

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

D O L C I

your choice of the following

'Malteser' tartufo, chocolate ganache, vanilla persian fairy floss

'Spinge' Italian fried doughnuts, peanut butter, jelly, ice cream

'Tiramisu' mascarpone, sponge fingers, Drambuie liqueur

Lamington panna cotta, chocolate shavings, coconut, strawberry compote, crostoli

'Sbriciolona di mele' baked apple, vanilla custard, biscuit crumbs,
caramel sauce, apple sorbet

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2 & 3 COURSE SET MENUS ARE UNAVAILABLE IN DECEMBER

3 COURSE DELUXE SET MENU

\$100.00 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, smoked 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

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

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

DOLCI

your choice of the following

'Malteser' tartufo, chocolate ganache, vanilla persian fairy floss

'Spinge' Italian fried doughnuts, peanut butter, jelly, ice cream

'Tiramisu' mascarpone, sponge fingers, Drambuie liqueur

Lamington panna cotta, chocolate shavings, coconut, strawberry compote, crostoli

'Sbriciolona di mele' baked apple, vanilla custard, biscuit crumbs, caramel sauce, apple sorbet

PLEASE NOTE

MENU SUBJECT TO CHANGE WITHOUT NOTICE

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