

SET MENU

\$75 for 2 COURSE or \$85 for 3 COURSE

ASSAGGI add on

Marinated Italian olives, pane carasau (gfo/v) **\$8**

Spicy Calabrian nduja, cornichons, crostini **\$8**

Tin of Cantabrian anchovies, grilled ciabatta (gfo)
\$12

PRIMI

'Antipasto' prosciutto San Daniele, mortadella, spicy calabrese salami, grilled polenta, roasted capsicum, artichoke, eggplant parmigiana, focaccia bread (dfo/gfo)

Tempura fried zucchini flower, buffalo ricotta, pumpkin cream (v)

Salt & lemon pepper calamari, lightly fried, fennel, cucumber, iceberg salad, basil aioli (df/gfo)

Half dozen oysters served natural (red wine vinegar & shallot) or kilpatrick (df/gf)

Grilled Spencer Gulf King Prawns, chilli citrus dressing

Beetroot salad, heirloom baby beets & carrots, balsamic onions, candied walnuts, goats curd

ON ARRIVAL

Arancini of wild mushroom, taleggio and thyme, truffle mayo (v)

SECONDI

Chargrilled Gippsland 220g eye fillet steak, silky mashed potato, grilled broccolini, brandy & green peppercorn sauce (dfo/gf)

Fish of the day (gfo)

Yarra Valley duck breast (med rare), potato gratin, spiced carrot puree, duck glaze

Pressed slow cooked lamb shoulder, green peas, vine ripened cherry tomato, lamb jus

Pappardelle with prawn & SA lobster meat, cherry tomato, lobster bisque (dfo/gfo)

'Gnocchi ragu' 8-hour wet roasted beef cheek, green peas, parmigiano

Eggplant & scamorza cheese ravioli, tomato sugo (v)

Chicken & asparagus risotto, rosemary & pecorino Romano (gf)

CONTORNI add \$9.00

Shoestring fries, sea salt

Rocket, pear & parmesan salad, aged balsamic

Sautéed vegetables, toasted almonds

Iceberg, tomato, cucumber & organic oregano salad

Beer battered onion rings, sriracha mayo

DOLCI

Hazelnut Tartufo, Amarena cherry centre, praline, chocolate ganache, Persian fairy floss

'Spinge' Italian fried doughnuts, dulce de leche custard, vanilla ice-cream

Tiramisu, mascarpone, coffee-soaked sponge fingers, Drambuie liqueur

Crème brûlée, Madagascan vanilla bean, sugar crust, crostoli biscuit (gfo)

'Coppa gelato'. Italian selection (4 flavours: chocolate, pistachio, blood orange & lemon sorbet) (dfo)

gf gluten free
gfo gluten free option

v vegetarian
vgo vegetarian option available

df dairy free
dfo dairy free option available

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