

SET MENU

includes 2 appetisers

\$85 2 COURSE or \$95 3 COURSE

ASSAGGI add on

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

Polenta chips, truffle aioli, truffle cacio (4) (gf/v) **\$9**

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

PRIMI

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

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

Lobster ravioli, crustacean bisque, fried basil

Beef tartare, fried capers, cornichon, dijon mustard (gf/df)

Heirloom beetroot and tomato salad, fior di latte (gf/dfo/v)

Kingfish crudo, orange, capers, picked shallots (gf/df)

ON ARRIVAL

Smoked tomato & mozzarella arancini, basil pesto and
Rosemary focaccia, garlic butter (v, dfo)

SECONDI

Frutti di mare spaghetti, olive oil, white wine, rocket (gfo/df)

Ravioli of eggplant & scamorza cheese, tomato sugo, fiore di latte (v)

Chicken & pumpkin risotto, goats cheese, pine nuts (gf/dfo)

Braised beef cheek, polenta, heirloom carrots (gf/dfo)

Confit Maryland duck, green peas, pancetta, jus (gf/dfo)

Chargrilled Gippsland 250g eye fillet steak, sautéed spinach, silky mash potato brandy peppercorn sauce (gf/dfo)

Fish of the day

CONTORNI add \$9.00

Shoestring fries, sea salt (gf)

Mixed leaf salad, radish, orange dressing (gf)

Sautéed mixed vegetables, garlic butter (gf)

Chargrilled broccolini, anchovies, chilli, garlic (gf)

Roast pumpkin, labneh, pomegranate (gf)

DOLCI

Torta margherita, Frangelico, almond sorbet

Apple tarte tatin, apple compote, salted caramel ice cream

Vanilla Crème Brulee, pistachio and dried fruit biscotti

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

'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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