

Menu A

Two course choice menu including Bread \$70
Three course choice menu including Bread \$90

Entrée

Oysters Chorizo, Chardonnay Caper Dressing *gf*

Beetroot Tart, Marinated Goats Cheese, Roquette, Hazelnut Praline

Gnocchi Sardi Pasta, Vermentino White Wine, Clams, Saffron, Bottega, Zucchini

Agro Dolce Pork Belly, Mango Chilli Compote, Coriander, Fried Shallots *gf*

Main

Canneroni Pasta, Osso Bucco Ragu, Parmigiano Reggiano

Lamb Loin, Caponata of Vegetables, Tomato Gazpacho, Olive Crumble, Lamb Jus *gf*

Daube of Beef Cheek, Mashed Potato, Bacon, Confit Garlic, Button Mushrooms *gf*

Grilled Quail, Lemon Rosemary Marinade, Spinach, Figs, Sultanas, Pine Nuts *gf*

Sides additional \$12

Dessert

Baked Cheesecake, Sable Crumble, White Chocolate, Cherries, Raspberries, Cherry Sorbet

Vanilla Pavlova, Nutella Cream, Strawberries, Navel Oranges, Hazelnut Praline,
Blood Orange Gel *gf*

Selection of Two Cheeses with house made Lavosh and Chutney *agf*

Menu B

Two course choice menu including Bread \$70
Three course choice menu including Bread \$90

Entrée

Gnoccho Frito with Mortadella Mousse Truffle Pecorino

Mozzarella, Prosciutto, Snow Peas, Peas, Roquette, Radicchio, Mint Salad, Brioche Crouton
Honey Mustard dressing

Barbeque Calamari, Fregola, pickled spring vegetables, herb tarragon dressing

Salmon Carpaccio, blood orange, vodka compressed watermelon, finger limes,
crème fresh *gf*

Mains

Squid Ink Risotto, Baby Squid, Silver beat leaves, Tomato Concasse, Herb Oil

Duck Leg, Porcini Mushroom, Pearl Barley Risotto, Asparagus, White Wine Jus *gf*

Barramundi, Cannellini Beans, Poached Prawns, Chorizo, Olives, Bouillabaisse Sauce *gf*

Daube of Beef Cheek, Mashed Potato, Bacon, Confit Garlic, Button Mushrooms *gf*

Sides additional \$12

Dessert

Honey Lime Pannacotta, Coconut Crumble, Chilli Mango, Pomegranate, Coconut Gelato *agf*

Baked Dark Chocolate Marquese, Chocolate Soil, Rum and Raisin Ice Cream

Selection of Two Cheeses with house made Lavosh and Chutney *agf*