



Four Courses 68.00 Six Courses 88

Amuse Bouche

OSTRICHE

3 pcs Freshly Shucked
Seasonal Oysters, served natural
or with Raspberries Kombucha Vinaigrette

POLIPO

Spicy Charred Fremantle Octopus, Lemon
Crushed Potato Salad, Mint Roasted
Capsicum and Bottarga Mayo

RAVIOLI

Homemade Ravioli with Scarlet Prawns,
Black Truffle and Burrata Sauce

DENTICE

Pan Seared Pink Snapper Fillet,
Sicilian Caponata and Pistachio Sauce

AGNELLO

48hrs Lamb Neck with Pumpkin Puree, Black truffle Jus, Plum Gel

SEMIFREDDO

Organic Almond 'Semifreddo',
Goats Cheese & White Chocolate Cream
and Mixed Berries

Petit Four

Sourdough Bread, With Herbed Olio Spread
Add.5