

CHEF'S SET MENU

\$98 pp



BREAD & FOCACCIA - paired with EVOO and truffle butter

Val d'Oca Prosecco Millesimato, Glera, Veneto, IT \$17

ANTIPASTI

choice of

WAGYU TONNATO

Slow-cooked wagyu eye round MBS 9+, tonnato sauce, roasted pine nuts, fossa cheese

CAPRESE

Burrata, tomato gazpacho, EVOO snow

MELANZANA

Modern baked eggplant, pecorino fondue, tomato sauce

BONITO CEVICHE

Citrus marinated bonito, crispy corn, stracciatella, cucumber

2021 Caldora Pinot Grigio, Sicily, IT \$18

2018 Terre Natuzzi 'Chianti Riserva' Sangiovese Tuscany, IT \$18

PRIMI & SECONDI

choice of

CATCH OF THE DAY

Prawn bisque, cherry confit tomatoes, cabbage

TONNARELLI

Squid-ink pasta, blue swimmer crab, spicy pork nduja, prawn bisque, moreton bay bug

RISOTTO

Saffron risotto, 36-month aged parmesan, porcini powder, 50-year aged Aceto Balsamico

GUANCIA

Angus beef cheek, truffle potato puree, crispy parsnip, garlic shoots, beef jus

2022 Cellaro 'Luma' Terre Siciliane, Grillo, Sicily, IT \$18

2018 Eloquesta Winter Harvest Shiraz, Australia \$19

DOLCI

choice of

TIRAMISU

Modern Italian tiramisu, mascarpone cake, ruby chocolate

PANNACOTTA

Passionfruit puree, chocolate crumble

CITRUS PUDDING

Condensed milk, lemon/orange zest, blood orange sorbet

Please note groups of 6 people or more will incur a 10% service charge. A 10% surcharge will apply on Sundays and a 15% surcharge will apply on Public Holidays. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

