

# SET MENU \$79 pp



# **ANTIPASTI**

Choice of one

#### Arancini

Carbonara style, guanciale, pecorino cheese

### Caprese

Burrata, tomato gazpacho, EVOO snow

## PRIMI & SECONDI

Choice of one

#### Gnocchi

Potato gnocchi, modern Genovese ragu

#### Orecchiette

Blue swimmer crab, spicy pork nduja, prawn bisque

#### Bistecca

Wagyu rump cap mbs +4, roasted potatoes, mushroom

# **SWEET DUO**

Choice of one

#### Tiramisu

Our signature tiramisu, coffee, mascarpone, cocoa

#### **Pannacotta**

Passionfruit puree, chocolate crumble

# CHEF'S SET MENU

\$98 pp

A VAC

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 pureè, 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**

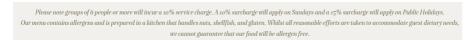
Modern Italian tiramisu, mascarpone cake, ruby chocolate

#### **PANNACOTTA**

Passionfruit puree, chocolate crumble

#### CITRUS PUDDING

Condensed milk, lemon/orange zest, blood orange sorbet



# TASTING MENU \$128 pp





Fish charcuteríe

## **SNACK**

Lamb tartare, brioche bread, miso eggplant

# WARM ENTRÉE

Seared scallops, saffron and corn cream, parsley oil, wagyu jus

## **PASTA**

Handmade tortellini filled with buffalo mozzarella, lemon zest, Oscietra Caviar, prawn tartare in a prosciutto San Daniele consommé and light bisque

# FISH COURSE

Roasted toothfish, white miso glaze, spatchcock consommé, asparagus

## **MEAT COURSE**

Blackmore Wagyu Rostbif 9+ MBS, smoked celeriac purée, bok choi, merlot jus

## **DESSERT**

Pannacotta, gin tonic ice cream

## PETIT FOUR

Tiramisu bite in chocolate shell, pistachio