



# SET MENU

\$79 pp



## ANTIPASTI

*Choice of one*

### **Arancini**

Carbonara style, guanciale, pecorino cheese

### **Caprese**

Burrata, tomato gazpacho, EVOO snow

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## 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

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## SWEET DUO

*Choice of one*

### **Tiramisu**

Our signature tiramisu, coffee, mascarpone, cocoa

### **Pannacotta**

Passionfruit puree, chocolate crumble

*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.*

*While we do our best to accommodate dietary needs, we cannot guarantee any item is allergen-free.*

# 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

### MELANZANA

Modern baked eggplant, pecorino fondue, tomato sauce

### CAPRESE

Burrata, tomato gazpacho, EVOO snow

### 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

### RISOTTO

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

### TONNARELLI

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

### 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

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# TASTING MENU

\$128 pp



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## AMOUSE BOUCHE

Fish charcuterie

## 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 choy, merlot jus

## DESSERT

Pannacotta, gin tonic ice cream

## PETIT FOUR

Tiramisu bite in chocolate shell, pistachio

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