

SET MENU

FOUR-COURSE
SHARE STYLE
MENU

\$85 PER PERSON

ANTIPASTI

HOUSE FOCACCIA & EVOO

ARANCINI Smoked buffalo mozzarella, sundried tomato, sugo, parmesan v

BURRATA Grilled asparagus, cherry tomato, aged balsamic v gf

TUNA TARTARE Horseradish, baby fennel, lime, flat bread

PRIMI & PIZZERIA

RIGATONI LAMB RAGÙ Rigatoni, lamb, chilli, parsley, parmigiano reggiano

LINGUINE PRAWN Linguine, garlic king prawn, lemon, chilli, cherry tomato, parsley, pangrattato

CRAB TAGLIOLINI Saffron tagliolini, Blue Swimmer Crab, bisque,
snow pea, purple baby basil, chilli, pangrattato

MARGHERITA Buffalo mozzarella, tomato, basil v

SECONDI

CHICKEN SCALOPPINE Lemon butter, arugula

KIPFLER POTATOES Rosemary, sea salt gf, v

DOLCI

HAZELNUT TIRAMISU Espresso and Disaronno sauce, chocolate, hazelnut praline

CHOCOLATE BOMB Chocolate mousse, salted caramel, passionfruit coulis