



## CHOICE MENU

<b>Arrival Canapés – 3 piece chef's selection</b>	<b>\$25</b>
<b>Two Course Choice Menu</b>	<b>\$120</b>
<b>Three Course Choice Menu</b>	<b>\$135</b>

*Groups of over 20 adults: Client to select two options for alternate serve*

*Groups of 15-20 adults: Please select 3 choices from each course. Guests to order from the limited menu listed on the day*

## Complementary iniziare

As per Italian tradition, SALA homemade bread serving with whipped maple butter and Pugliese extra virgin olive oil

## Antipasti ~ selection of

Spencer Gulf Kingfish Crudo + Green Tomato + Pickled Cucumber + Stracciatella + Bronze Fennel (nf, gf)

Grilled Porcini Mushrooms + Figs + Rosemary Honey + Crispy Chickpeas (vegan, gf)

Burrata + Sour Cherries + Nduja (nf, gf)

WA Octopus Fritto + Baby Artichokes + Olive Cream + Iced Plant (gf, df, nf)

Grilled Skull Island Tiger Prawns + Scallop Nduja Butter + Bottarga (nf, gf)

Steamed WA Lobster Salad + Pickled White Peach + Monterosa Tomatoes + Grissini + Mint (df, nf)

## Secondi~ selection of

Aquerello Risotto + Oberon Pine Mushrooms + Pecorino (gf, nf, v)

Buckwheat Fettuccine + Wild Boar + Red Wine Ragu + Stracciatella (nf)

Murray Cod Fillet + Pugliese EVO + Lemon (gf, nf, df)

Dry Aged Yellowfin Tuna Steak + Baby Artichoke + Salmoriglio Dressing + Jus (gf, nf, df)

White Pyrenees Lamb Cutlets + Grissini & Herb Crumbed + Lemon + Jus (nf, df)

300g Tajima Wagyu MBS4+ Scotch Fillet + Tarragon Butter + Jus (nf, df)

*Secondi served with*

Wild & Farmed Mushrooms Trifolati (nf, gf, df)

Baby Kipfler Potatoes + Preserved Lemon (nf, gf, df)

Seasonal Ramarro Farm Leaf Salad + Radish + Honey & Strawberry Vinaigrette (v, df, nf, gf)

## Dolce

A Celebration of 'The Aussie Mango' (v)

Tasmanian Cherry 'Crostatà' + Vanilla Pastry Cream + Sorbet (nf)

Buffalo Ricotta Cheese Cake + Pistachio (v)

Traditional Sacher Tort + Cacao Barry 'Inaya' Chocolate + Apricot Preserve + Mascarpone (nf)