



## Shared Menu

### Antipasti ~ Shared

Charred Peppers + Ricotta Salata + Candied Hazelnuts + Upland Cress (V, gf)  
Spencer Gulf Kingfish Crudo + Marinated Tomatoes + Crispy Capers + Carta Musica (df, nf)  
Skull Island Tiger Prawns + Salsa Verde + Lemon (df, gf, nf)  
Prosciutto San Danielle + Qld Rock Melon (df, gf, nf)

### Mains ~ Shared

Ricotta Ravioli + Truffle Butter Sauce + Parmesan (V, nf)  
Grilled Murray Cod + Salmoriglio + Ice Plant + Jus (df, gf, nf)  
Chargrilled Spatchcock + Cherry Tomatoes + Olives + Fresh Herbs (df, gf, nf)  
Slow Roasted Beef Shortrib + Red Wine & Shallot Dressing + Jus (df, gf, nf)  
*(Upgrade to Tajima MBS4+ Wagyu Scotch Fillet + Additional \$10 per person)*

Served with

Ramarro Farm Organic Leaves + Radish + Bronze Fennel + Honey Vinegar  
Baby Kipfler Potatoes + Preserved Lemon (nf, gf, df)

### Dessert ~ Shared

Sala's Limoncello 'Delizia' + Sponge Cake + Mascarpone (nf)  
Seasonal Berry 'Crostata' + Pastry Cream (nf)  
Traditional Bunet + Amaretti (gf)  
*(Dietaries will be catered with Seasonal Fruits + Sorbet)*