



SHARED MENU

Antipasti ~ Shared

Crispy Risoni Fingers + Mozzarella + Black Truffle + Parmesan (v, nf)

Black Figs + Candied Hazelnuts + Caccio ricotta + Honey + Pizzo Leaves (v, gf)

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

18 Month Prosciutto di San Danielle (nf, gf, df)

Mains ~ Shared

Ricotta Ravioli + White Truffle Butter + Parmesan (v, nf)

Grilled Skull Island Tiger Prawns + Black Garlic Caviar Butter (nf, gf)

Fish of the Day + Salmoriglio + Ice Plant (nf, gf)

Tasmanian Lamb Rack + Charred Sugarloaf Cabbage +
White Anchovies + Baby Tomatoes + Herb Pangrattato (df, nf)

Served with

Shoestring Chips + Nduja Ketchup (df, nf, gf)

Ramarro Farm Organic Leaves + Radish + Bronze Fennel + Honey Vinegar

Desserts ~ Shared

Selection of 'Assagini' Tasting Desserts by Sala's Pastry Team