



SHARED MENU

Arrival Canapés – 3 piece chef's selection	\$25
Two Course Shared Menu	\$110
Three Course Shared Menu	\$125

Complementary iniziare

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

Antipasti

Charred Peppers + Ricotta Salata + Candied Hazelnuts + Upland Cress (V, gf)

Yellowfin Tuna 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)

Secondi

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)

Secondi served with

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

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

Dolce

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)