



Shared Menu

2 Course - \$110pp

3 Course - \$125pp

Entrée

Figs + Honey + Ricotta Salata + Pistachio + Pizzo Leaf (v,gf)

Dry Aged Huon Salmon + Green Tomato + Cucumber + Caper Leaf + Bronze Fennel (nf,gf,df)

Prosciutto di San Danielle + Buffalo Mozzarella + Marinated Cherries (nf,gf)

Grilled Moreton Bay Bug + Fermented Chilli Butter + Lemon (nf,gf)

Mains

Ricotta Ravioli + Truffle Butter Sauce + Parmesan (V,nf)

Grilled Swordfish + Puttanesca (nf,gf)

Butterflied Spatchcock Chicken + Baby Artichokes + Salmoriglio + Jus (nf,gf,df)

Tajima Wagyu Skirt Steak MB6 + Portobello Mushroom Ketchup + Jus (nf,gf,df)

Served with

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

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

Dessert~ Alternate Drop

Italian Mess + Meringue + Disaronno Chantilly + Figs + Raspberry (nf,gf)

Cacao Barry 'Inaya' Chocolate Souffle Tart + Fior di Latte Gelato (nf)