

Set Menu

Two Course Menu \$120

Three Course Menu \$135

Groups of over 20 adults: Client to pre-select two options from each course for an alternate serve..
Groups of 13-20 adults: Guests to order from the menu listed below 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

Dry Aged Huon Salmon Crudo + Apple Cucumber + Pickled Fennel + Fermented Chilli + Bronze Fennel (nf,gf)
Honey Marinated Figs + Pickled Japanese Turnip + Nashi Pear + Crispy Chickpeas + Pizzo (vegan,gf,nf)
Burrata + Sour Cherries + Nduja (nf, gf)
Qld Grilled King Prawns + Scallop Nduja Butter + Bottarga + Lemon (2pcs) (gf,nf)
WA Baby Octopus + Black Olive + Roast Tomato + Celery Leaf (gf, df, nf)

Secondi ~ selection of

Zucchini Milanese + Pickled Yellow Squash + Stracciatella + Candied Hazelnut + Mint + Bronze Fennel (vegetarian)
Cavatelli + Portarlington Mussels + Pea + Chilli + Lemon + Parsley + Pangrattato (nf,df)
Fish of the Day + Pugliese EVO + Lemon (gf, nf, df)
Dry Aged Yellowfin Tuna Steak + Caponata + Fig Leaf Oil + Pinenuts + Jus (gf, nf, df)
350gm Berkshire Pork Cutlet + Pickled Magic Cot Apricot + Sage + Jus (nf, df)
200g Tajima Wagyu MBS6+ Sirloin + Portobello Mushroom Ketchup + Jus (nf, df)

Secondi served with

Seasonal Ramarro Farm Leaves + Radish + Honey & Strawberry Vinegar (v, df, nf, gf)
Wild & Farmed Mushrooms trifolati (nf, gf, df)
Baby Kipler Potatoes + Preserved Lemon (nf, gf, df)

Dolce ~ selection of

Fig Crostata + Vanilla Pastry Cream + White Balsamic Strawberry Sorbet (nf)
Buffalo Ricotta Cheese Cake + Pistachio (v)
Cacao Barry 'Inaya' Chocolate Tart+ Victorian Amarena Cherries 2023 Harvest + Chocolate Sorbet (nf)

nut free (NF), gluten free (GF), dairy free (DF), vegetarian (V), (vegan)