

Shared Menu

Two Course Menu \$110

Three Course Menu \$125

Complementary iniziare

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

Antipasti

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)

Secondi

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)

Secondi served with

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

Dolce - Alternate Drop

Italian Mess + Meringue + Disaronno Chantilly + Figs + Raspberry (nf,gf)
Cacao Barry 'Inaya' Chocolate Souffle Tart + Fior di Latte Gelato (nf)

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