

OUR PACKAGES

Shared Menu

Arrival Canapés \$25	Two Course Menu \$90	Three Course Menu \$110
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Complementary iniziare

As per Italian tradition, SALA homemade bread served with Pugliese extra virgin olive oil.

Antipasti

‘Caponata Salad’ + Marmande & Grape Tomatoes + Filetti di Melanzana + Papaccelle Peppers + Muscatels + Crispy Chickpeas + Pine Nuts + Basil + Baby Celery (gf, df)
Dry Aged Huon Salmon Crudo + Stracciatella + Cucumber + Green Tomato + Fermented Chilli + Bronze Fennel (nf,gf)
Prosciutto di San Danielle + Pickled Rock Melon + Honey (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)
Slow Cooked Tajima Wagyu MBS6+ Inside Skirt Steak + Portobello Mushroom Ketchup + Jus (gf, nf, 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 + Mixed Spring Berries (nf,gf)
Cacao Barry ‘Ghana’ Chocolate Tart + Ruby Grapefruit Curd + Chocolate Sorbet (nf)

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

“All menu items are subject to change according to seasonality and availability”