



Grande Shared Menu

135pp

Welcome Snack

Buttermilk Blini + Egg Yolk Jam + Caviar + Chives (nf)

Entrée - Shared

'Caponata Salad' + Marmande & Grape Tomatoes + Filetti di Melanzana + Papacelle 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 Daniele + Figs + Honey (nf,gf)

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

Mains - Shared

Ricotta, Spinach & Mascarpone Tortellini + Peas + Mint + Parmesan (V,nf)

Grilled Swordfish + Puttanesca + Olive Crumb (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)

Desserts - Alternate

White Peach Bavarese + Mint + Amaretti + Peach Sorbet (Vegan, gf)

Cacao Barry 55% Chocolate Tart + Tasmanian Raspberries + Raspberry & White Balsamic Sorbet (nf)

Please advise your waiter for any dietary requirements, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

Please be advised for groups over 12, we kindly ask that you consider providing a customary 8% gratuity. Please note a 1.2% service fee will apply to all Visa, Mastercard, American Express. A surcharge of 10% applies on Sundays, A surcharge of 15% applies on Public Holidays.