



Terrace Shared Feast

\$80pp

Starters

ARANCINI DEL GIORNO arancini of the day with homemade sauce

FRITTO MISTO prawns / whitebait / squid / confit garlic aioli / crispy herbs

GNOCCO FRITTO mortadella / salami / home-made fig chutney

Mains

WAGYU RUMP salsa verde / truffled polenta

MUSHROOM RISOTTO mascarpone / fresh herbs

HERB CRUST BAKED SALMON parsley potato / anchovy mayonnaise

INSALATA VERDE mixed leaves / cucumber / onion / lemon

Dessert

LEMON CAKE lavender / mascarpone

TIRAMISU

3 Course Menu

\$69pp

Starter to Share

(1 between 3)

ANTIPASTO MISTO shared board - prosciutto / sopressa / mortadella /
homemade pickles / olives / chargrilled bread

Mains

(a choice of two items to be served alternately)

BUCCATINI AL PROSCIUTTO

bucatini with prosciutto ragu, tomato, salami crumb, pecorino

LINGUINE AL FUNGHI

parsley linguini with wild mushrooms, grana padano, cavolo nero

RISOTTO CON CAPESANTE

risotto with scallop, saffron, peas

SPAGHETTI CON PECORINO E TARTUFATO

spaghetti with pecorino, pepper and truffle

PESCE CON PISELLI

barramundi with crushed peas, kale, crème fraiche

FILETTO DI MANZO

250gm beef top striploin, broccolini, potato, salsa verde

gluten-free pasta available on request

Dessert

(a choice of two items to be served alternately)

TIRAMISU

mascarpone, coffee, ladyfingers, cocoa

TORTA AL LIMONE

warm lemon & lavender cake, almond mascarpone

SEMIFREDDO AL CIOCCOLATO FONDENTE

dark chocolate parfait, cinnamon crumb, strawberry sorbet