

CHEF'S FEAST

5 COURSES FOR \$55^{PP}

available for groups of 2-16 persons | whole table only | menu subject to seasonal availability | dietary requirements not substitutable

SALUMI PLATE

SAN DANIELE PROSCIUTTO | QUATTRO STELLE
TRUFFLE SALAMI | QUATTRO STELLE NDUJA SALAMI
QUATTRO STELLE GARLIC & FENNEL SALAMI
BUFFALO MOZZARELLA

served with grilled sourdough

2ND COURSE

PORK & CHIVE DUMPLINGS (DF)

black vinegar, sesame & chili oil

3RD COURSE

SEA SALT & CHILLI CALAMARI (DF)

kimchi, sudachi mayo fresh herbs

4TH COURSE

BBQ BEEF BRISKET (GF)

bourbon & bbq glazed, charred corn, tomato & jalapeno salsa,
roasted cabbage, pickled onions

SERVED WITH BUTTER LETTUCE SALAD

5TH COURSE

NEW YORK CHEESECAKE (GF)

seasonal fruits, vanilla ice cream

PUBLIC HOLIDAYS INCUR A 10% SURCHARGE

\$20 minimum eftpos | all prices GST inclusive | menu is subject to seasonal availability | please notify staff of any allergies & dietary requirements
