



4 Course Tasting Menu \$60 per head
\$100 per head with peared wine (includes 3 x half Glasses + 30ml limoncello)

1st Course

Capesante (gf)

Applewood and Lavendar smoked Hervey Bay Scallops,
avocado puree, baby cucumber,
Finger limes, limoncello, rosemary granita

*2016 Howard Park 'Porongurup'
Riesling Great Southern, WA*

2nd Course

Carpaccio d'Manzo

Black Angus eye fillet, cured egg yolk,
Pear & caper relish, black garlic aoli, watercress

*2016 Quartier
Pinot Noir Mornington Peninsula, VIC*

3rd Course

Agnello con Verdure

Lamb backstrap, sweat potato puree,
Cauliflower, eggplant, black garlic cabernet jus

*2013 Argiano (DOCG)
Brunello di Montalcino Toscana, Italy*

4th Course

Crostata al Limone

(homemade lemon tart)
Toasted Italian meringue, candied lemon, sweet pastry crumb

*Argiolas 'Tremontis'
Limoncello Sardegna, Italy*