

Primi

Yellowfin tuna

Tuna ceviche, grapefruit, radish, insalata, bottarga

Terrine

Smoked ham hock terrine, pea, spring greens, crostini

Burrata

Rocket, fennel, kalamata olive, dried tomato, aged balsamic vinegar

Risotto

Asparagus risotto, spinach, preserved lemon, pecorino pepato

Secondi

John Dory

John dory, tomato consommé, vine tomato, leek, dill

Lamb saddle

Herb crusted lamb, semolina gnocchi, cauliflower, cavolo nero

Chicken ballotine

Milawa free range chicken, zucchini, chickpea, port and orange dressing

Linguine

Squid ink linguine, Spanner crab, Yarra Valley caviar, capers, garlic, chilli cured egg yolk

Ravioli

Ricotta ravioli, rainbow chard, pine nuts, lemon pressed olive oil

Contorni

Chips, confit garlic and rosemary

Radicchio, orange, Gorgonzola dolce, balsamic vinegar

2 course \$70pp – 3 course \$85pp

Chef - Ben Levene

Dolce

Affogato

Espresso, vanilla gelato, frangelico

Tiramisu

Mascarpone, savoiardi, coffee, Noble One

Caramel tart

Salted caramel tart, honeycomb, vanilla and rum ice cream

Mango mousse

Mango mousse, white chocolate crèmeux, coconut

Cheese

A selection of cheeses, served with fresh fruit, fruit paste, candied walnuts and flat bread crackers