



Set Menu

Two Course - \$55 per person Three Course - \$65 per person

CICCETTI shared to the table

Ciabatta bread, EVOO & balsamic

ANTIPASTI to start

Salumi Board Chef's selection of cured meats, pickled vegetables, marinated olives, rocket, grilled bread

Or select from the following

Croquetta Potato, spinach & mozzarella croquettes. Gorgonzola dip (V)

Arancini Spinach, mushrooms and cheese risotto balls. Truffle oil, freshly grated parmesan cheese (V)

Calamari Salt and pepper crispy squid, rocket, fennel, lemon dressing, aioli

SECONDI mains – Select 3 from below

Pesce Crispy skin Tasmanian salmon, zucchini, cherry tomatoes, capers, olive oil, garlic, char grilled broccolini and fresh lemon (GF)

Pollo alla griglia Char grilled chicken breast, porcini risotto, olive oil, fennel & orange salad (GF)

Bistecca 250gr WA sirloin, cooked medium rare, red wine jus, roast potatoes & greens

Gnocchi Cherry tomato, spinach, roast walnuts, crema di gorgonzola, fresh parsley (V)

DOLCE dessert

Baci Bombolini Hazelnut filled mini donuts, fresh strawberries, Aperol berry sauce (V)

Panna cotta Served with honey & berries compote (V/GF)

Affogato Vanilla ice cream, espresso (V/GF)



V: VEGETARIAN VE: VEGAN GF: GLUTEN FREE