

Tavolo Per Due

99 per person includes four-course set menu and paired wines

Antipasti

Choice of one

Quattro funghi with Queensland celeriac and chilled truffle rigatoni (V)

Four types of mushroom, celeriac truffle whip,
sous vide yolk with rigatoni pasta

Coldstream Hills Brut, Yarra Valley VIC

Antipasto burrantina and aged 24-month Tomewin Farm prosciutto (GFA)

Perfume-truffle, heirloom tomato and beetroot emulsion,
with green oil served with sourdough

Montaldo Sparkling Rosé NV, Mornington Peninsula VIC

Primi Piatti

Choice of one

Barramundi and crab ravioli

Daintree freshwater barramundi, Queensland spanner crab,
gold leaf egg pasta, black caviar and dill-smoked salmon sauce.

Chalmers, Vermentino, Heathcote VIC

Sicilian pappardelle

Asparagus, sun-dried tomato, artichoke, chilli, green peas,
rocket pesto and chardonnay

Vasse Felix 'Filius' Chardonnay, Margaret River WA



We're cash-free! As part of our Mindfully Safe heightened hygiene measures,
please note we no longer accept cash as payment. Debit and all major credit cards
remain very welcome. Please advise of any allergies.

*15% public holiday surcharge applies.

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Secondi

Choice of one

Tablelands beef sirloin medallion

Medium-Rare 160g Tablelands beef, royal cream shallot, grana padano polenta, mushroom duxelle and truffle jus.

Allegrini, Valpolicella, Veneto Italy

Reef fish

Tablelands zucchini espuma, noisette potato, truffle, anchovies, Coolmunda olive tapenade, Yarra Valley salmon roe, and herb oil

Redbank, Fiano, King Valley VIC

Dolce

Choice of one

Chocolate ravioli

Vanilla mascarpone, ricotta caramelised hazelnut, coconut-pineapple mousse, hazelnut cream, and black shaved truffle

Yalumba Antique Tawny, SA


Blueberry pannacotta with meringue and white chocolate

Blueberry-cooked cream infused with violet syrup and dusted with raspberry powder






Alasia, Moscato d'Asti, Piemonte Italy

60ml Yalumba Antique Tawny, SA

Dietaries

 Signature dish (V) Vegetarian (VG) Vegan (S) Shellfish
(GF) Gluten free (GFA) Gluten free option available (VA) Vegetarian available
Please advise of any food allergies.

Climate Calories

-  **Locally sourced** - contains locally sourced produce (three hours)
-  **Reducing waste** - pickling and preserving, zero-waste vegetables
-  **Ethical meats** - using the whole beast, line caught fish, sustainable farming
-  **Eco friendly packaging** - produce supplied in 100% recycled or bio-packaging
-  **Culturally considered** - native ingredients and working with indigenous communities