

## **Menu Pricing**

**2 Course Entree and Secondi - 79 pp**

**chef Andrea's taste tour of Italy 7 course tasting menu - 125 pp**

**bistecca alla fiorentina 1kg mb5 pure black wagyu t-bone, seasonal sides - 195**

### **Starters**

**baked sourdough** cultured butter, black salt - 11

**olives** warm marinated mixed olives - 8

**arancino** rice, porcini mushroom, parmesan, mozzarella - 8

### **Entree**

**chicken stuzzichino** chicken skewers (2), spiced romesco, capsicum, labnah, walnuts

**beef tartare** angus MB3 eye fillet, mustard, caper berries, gherkins, confit egg yolk, creme fraiche

**eggplant parmigiana** mozzarella, pomodoro, basil, beschamel

**octopus carpaccio** thinly sliced marinated octopus, avocado puree, lemon citronette, squid ink rocks

**vongole** clams, white wine, garlic, chilli

**burrata** pappa al pomodoro, basil, balsamic reduction, sourdough croutons

### **Secondi**

**risotto all'onda** rice, gorgonzola dolce, parmesan, pear, walnut

**fresh gnocchi** pulled lamb, sweet potato puree, ricotta salata, hazelnuts

**hand made tortelloni** butter sage sauce, chef's daily filling

**barramundi** crispy skin barramundi fillet, sundried tomato pesto, pea and macadamia salad, zucchini

**lamb backstrap** medium rare lamb, cauliflower puree, tuscan kale

**mb3 angus eye fillet** grilled broccolini, heirloom carrots, jus

### **Contorni**

**fried rosemary chat potatoes** - 11

**pea, macadamia, and feta salad, lemon citronette** - 13

### **Dolce**

**classic chocolate mousse** pistachio praline, chantilly cream, belgian dark chocolate - 19

**seasonal bavarese** paired crumble, chantilly cream - 19

**bacio pantesco** fried italian wafer biscuit, ricotta, belgian chocolate - 19