



STARTER

ARANCINI RICE BALLS
FRESH CIABIATA SERVED WITH OLIVE OIL & REDUCED BALSAMIC WITH FRESH BASIL LEAVES

PRIMI

PIATO FRESCHA
MANGO CHEEK FRESH COOKED KING PRAWNS AND SMOKED SALMON

ZUCCHINI FLOWERS
FILLED WITH RICOTTA PECORINO, SUNDRIED TOMOTES AND SPINACH

RAVIOLI DI MARE
HANDMADE RAVIOLI FILLED WITH PRAWN CRAB BARRAMUNDI WITH PECORINO SAGE
POMODORO

ASPARAGUS PARMESE
FRESH ASPARAGUS CRISPY PROSCIUTTO PARMESAN BAKED IN SAGE AND BUTTER

SECONDI

BARRAMUNDI PESCE (LIVORNESE /GRILLED)
OCEAN CAUGHT HERBERT VALLEY BAY BARRAMUNDI FILLET SEARED WITH OLIVES CHERRY
TOMATO FRESH HERBS OLIVE OIL WHITE WINE

GNOCCHI GENOVESE
POTATO GNOCCHI FRESHLY MADE WITH A CLASSIC PESTO CREAM SAUCE

LINGUINI GRANCHIO
LINGUINI TOSSED WITH FRESH SHARK BAY BLUE SWIMMER CRAB GARLIC CHILLI POMODORO
VIRGIN OLIVE OIL

VITELLO TORINESE
ESCALLOPS OF VEAL WITH A CLASSIC MUSHROOM BACON CREAMY DRY VERMOUTH SAUCE

(ALL MAIN COURSES ARE SERVED WITH FRESH GARDEN VEGETABLES, EXCLUDING PASTA DISHES)

DOLCE

CRÈME BRULEE FRESH FRUIT PULP VANILLA BEAN
CASSATA CHEFS HOMEMADE SICILIAN LOG IC CREAM
STICKY DATE PUDDING WITH ICE CREAM AND CARAMEL SAUCE

\$110 PER PERSON | GRATUITY CHARGE 10% | FULLY LICENCED VENUE



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