



2 COURSE SET MENU

ENTREE

Calamari fritti, lemon aioli

Carpaccio bresaola, rocket, parmesan

Gnocchi, tomato sugo, mozzarella, basil

Crudo, kingfish, crispy cappers, pickled shallots, citrus

MAIN

Eye fillet, sauteed spinach, peppercorn sauce

Roasted chicken, mushroom ragu, Paris mash

Rigatoni Bolognese, slow cooked, Parmigiano Reggiano

Fish fillet, seasonal vegetable

ACCOMPANIMENTS FOR THE TABLE

Fries

Garden salad, lemon vinaigrette



3 COURSE SET MENU

ENTREE

Calamari fritti, lemon aioli

Carpaccio bresaola, rocket, parmesan

Gnocchi, tomato sugo, mozzarella, basil

Crudo, kingfish, crispy cappers, pickled shallots, citrus

MAIN

Eye fillet, sauteed spinach, peppercorn sauce

Roasted chicken, mushroom ragu, Paris mash

Rigatoni Bolognese, slow cooked, Parmigiano Reggiano

Fish fillet, seasonal vegetable

ACCOMPANIMENTS FOR THE TABLE

Fries

Garden salad, lemon vinaigrette

DESSERT

Italian Pear Cake, double cream

Tiramisu, espresso, savoiardi, mascarpone

Dark chocolate tart, berries