

## SAN LORENZO SET MENU

### ENTREE - Your choice of

'Bresaola' Wagyu beef, truffled egg yolk emulsion, celeriac, rocket leaves (GF/DF)

'Kingfish crudo' St Germain cured, pickled rhubarb, lotus crisp (GF/DF)

'Gnocchi', homemade potato gnocchi, Chianti braised beef cheek ragu, herb gremolata

Seafood grigliata; grilled king prawn, battered scallop, lemongrass chilli dressing (GF)

'Verdura' Zucchini Flower, Cacio e Pepe filled, goats cheese croquette, burnt honey (V)

### MAIN COURSE - Your choice of

Porterhouse steak, grass fed Angus MB4 collection 300g (GF)

*Served with cauliflower florets, pea purée, green peppercorn sauce*

'Duck Breast' Aylesbury cross duck, mandarin marmalade, sweet carrot purée, cherry jus (GF/DF)

'Porchetta' rotisserie cooked pork belly, split beans, rojo verde, shaved fennel (GF/DF)

Fish of the day - wait staff to advise

'Spaghetti' Prawn n Crab, cherry tomatoes, brandy, seafood bisque

'Risotto Verdura' wild garlic, spring peas, asparagus spears, pinenuts, straciatella (GF/V/N)

### SIDES - 13 each

Shoe-string fries (GF/DF)

Mixed leaves, shaved radish, citrus dressing (GF/DF/V)

Duck fat chat potatoes, rosemary, sea salt (GF/DF)

Dutch carrots, salt roasted heirloom carrots, caramel

lime labne (GF/V)

Shaved Cabbage Salad, grated parmesan, Prosecco dressing (GF/V)

### DESSERT - Your choice of

'Tiramisu' classic Italian dessert, coffee-soaked sponge, mascarpone cream, cocoa

'Chocolate fondant' warm dark chocolate torte, molten centre, rum n raisin gelato

Strawberries n cream 'Tartufo', macerated strawberries, shortbread crumble

'Brûlée' Limoncello baked custard, torched caramel, sweet taralli

Cheese selection, with house made lavosh & quince paste

*Maffra Cheddar (Aus), Cashel Blue (Ire), Donge Double Cream (Fra)*

V - vegetarian

GF - gluten free

DF - dairy free

N - contains nuts