

## ENTREE - Your choice of

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

'Snapper crudo' St Germain cured, pickled rhubarb, lotus crisp <sup>(GF/DF)</sup>

'Gnocchi', homemade potato gnocchi, Chianti braised beef cheek ragu, herb gremolata  
Seafood grigliata; grilled king prawn, battered scallop, lemongrass chilli dressing <sup>(GF)</sup>

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

'Tuscan plate' Lamb cutlet, chargrilled, mint chutney, Quail Involtni, rolled and roasted quail, filo pastry

## MAIN COURSE - Your choice of

Eye fillet steak, grass fed Angus MB4 collection 220g <sup>(GF)</sup>

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

Scotch Fillet steak, Southern Ranges MB4 collection 300g <sup>(GF)</sup>

*Served with roasted bone marrow, white anchovy butter*

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

'Lamb Loin' London valley pasture fed lamb, white bean skordalia, zucchini ribbon, sorrel, red wine jus <sup>(GF/DF)</sup>

Fish of the day - wait staff to advise

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

Fusilloni polpette, pork n pistachio meatballs, pancetta shards, in bianco <sup>(N)</sup>

'Risotto Verdura' wild garlic, spring peas, asparagus spears, pinenuts, stracciatella <sup>(GF/V/N)</sup>

## SIDES - 13 each

Shoe-string fries <sup>(GF/DF)</sup>

Dutch carrots, salt roasted heirloom carrots, caramel

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

lime labne <sup>(GF/V)</sup>

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

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

## 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)*

