



\$70pp

3 course limited a la carte menu

Larger group bookings 9+

Shared Entrée

Antipasto Platter of salumi & San di Danielle prosciutto, chickpea dip,
mixed olives, cornichons & smoked eggplant dip

Fried calamari with wild rocket, lemon & aioli (gf,nf,df)

Choice of Main Course

Ricotta Gnocchi with Napoli, basil & Flor di buratta (v,gf,nf)

Braised beef cheek with truffled mash & jus (gf,nf)

Barramundi, prawns, fregola & braised fennel (nf,ef)

12hr slow cooked lamb shoulder, chargrilled broccolini & garlic yoghurt
(gf,nf,ef)

Shared sides

Fries /Green salad

Choice of Dessert

Tiramisu della Nonna (v)

Vanilla panna cotta, strawberries & brown butter crumble (v) Chocolate
mousse, salted caramel, peanuts & vanilla ice cream (v)

Raspberry & plum cheesecake (v)

v vegetarian/vg vegan/gf gluten free/df dairy free/nf nut free/ef egg free.

