



**\$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 truffle mash & jus (gf,nf)

Wild barramundi, pumpkin puree, pearl barley, prosciutto & spinach (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)

Caramelised lemon tart, boysenberry compote & vanilla ice cream (v)

Chocolate & Orange pudding with hazelnut ice cream (v)

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

*us of any dietary requirements when ordering*

