

3 COURSE MENU

\$95 / Min People: 12 / Max People: 25

Available Monday - Thursday / 12pm - 9pm

First Course

“Caponata” / Eggplant, Courgette, Capsicum and Pinenuts Caponata served with toasted Focaccia (ve)

OR

“Insalata di Polpo” / Adriatic coast style octopus salad with potato and seasonal vegetables

Alternative (Sharing)

“Tagliere di Salumi e Bruschetta” / Chef selection of italian cured meats, mixed olives, stracciatella cheese, Gorgonzola cheese and focaccia bread (shared) bruschetta, tomato , basil and garlic (1 slice per person) (ve)

Main Course

“Lasagna ai funghi e tartuffo” / chef’s mushroom and truffle lasagna (v)

OR

“Tagliata di manzo al rosmarino con grana rucola e aceto balsamico di modena” / sliced scotch fillet scented with rosemary and garlic served with micro-roquette, parmigiano shavings and modena's balsamic vinegar

Shared Sides (served with main course)

Duck fat roasted baby potatoes

Soft leaves green salad with balsamic vinaigrette

Dessert

Tiramisù / Our Signature Tiramisù

OR

Panna Cotta / Twice cooked Panna Cotta, Meringue, Raspberry Coulis