

**pane casereccio**

homemade bread served with extra virgin olive oil

***in the middle to share*****affettati misti**

traditional italian antipasto with mixed cold meats, olives and pickled vegetables

**calamari fritti**

salt and pepper calamari, fried and served on a bed of fresh rocket with lemon mayonnaise

**insalata caprese****(gf)**

fresh sliced tomatoes topped with bocconcini, basil and extra virgin olive oil

***choice of mains*****barramundi al tartufo****(gf)**

pan seared barramundi (cone bay, wa) served with new season dutch cream potato with celery on watercress & buttermilk purée, topped with pickled truffle

**agnello in padella****(gf)**

sous vide rack of lamb (goldfields, vic) served with textures of cauliflower and red wine jus

**bistecca alla griglia****(gf)**

chargrilled beef tenderloin (warwick, qld) cooked medium rare to medium, served with a collection of mushrooms (purée, roasted, pickled and powdered) and eschalots, topped with grated hazelnut

**rigatoni alla siciliana**

house made tube pasta, served with italian pork sausage, fried eggplant, smoked mozzarella, tomato, basil and parmesan

**linguine ai funghi tartufati****(v)**

house made linguine served with wild and cultivated mushrooms, butter, mascarpone and truffle paste, topped with parmesan and cracked pepper

***all mains are served with fresh garden salad and mash potatoes***

**dessert****semifreddo alle nocciole\***

raisin and hazelnut semifreddo served with crostoli and pear purée

\*the semifreddo alle nocciole can be served gluten free upon request