



pane casereccio

home made bread served with extra virgin olive oil

mixed entrée

vitello tonnato

(gf)

thinly sliced braised casino (nsw) veal, served cold with a mayonnaise of tuna, capers, anchovies and topped with cornichons

insalata caprese

(v, gf)

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

salmone all'insalata

gravlax of salmon, with oranges, beetroot, pine nut crumble and extra virgin olive oil

main

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 mixed salad and mashed potatoes

dessert

semifreddo alle nocciole

hazelnut, raisins & amaretto liqueur

panna cotta al miele e vaniglia

honey & vanilla infused panna cotta served with house made strawberry gelato

fondente al cioccolato

soft centred chocolate fondant infused with fresh espresso, served with mascarpone cream and shaved belgian dark chocolate

buon appetito