

\$68 per person

To Start

House made Rosemary and parmesan Focaccia w/ grated parmesan, Lirah balsamic glaze and extra virgin olive oil

Entrée

Pan seared scallops w/ cauliflower puree, crispy prosciutto, and balsamic glaze

Beef carpaccio w/ garlic aioli, rocket leaves, fried capers, grated regiano and black truffle oil GF

Duck and sage risotto finished w/ wilted spinach

Main

Pan fried duck breast w/ pumpkin puree, braised cabbage, crispy prosciutto w/ red wine jus

Grilled Salmon w/ potato, thyme and confit garlic gratin, Moreton bay bug, pea puree finished w/ lemon, tomato, basil oil GF

180g eye fillet w/ roasted sweet potato, broccolini in burnt almond butter king mushrooms and red wine jus

Dessert

Warm dark chocolate and liquor muscat pudding w/ crème anglaise and vanilla bean gelato

House made crepes w/ citrus curd, topped w/ roasted strawberries and sweetened crème fraiche

Affogato – shot of espresso, scoop of vanilla ice cream, almond biscotti and liquor muscat

Sides \$7 each

Roasted butternut pumpkin, crumbled feta and candied walnuts GF V

Rocket, pear, parmesan regiano dressed w/ a chardonnay vinaigrette GF V

Starters

Warmed house made parmesan focaccia w/ EVOO, liraz caramelised balsamic and Reggiano V	4
House made arancini: please ask wait staff for today's flavour	4 each
Antipasto – cured meats, seasonal accompaniments, dips, olives, house made lavosh, parmesan focaccia	For 2 \$25 For 4 \$50

Entrees

Wild mushroom and truffle infused soup finished w/black truffle oil V	15
Herb and garlic breaded calamari w/ confit garlic aioli and fresh lemon GFO	12
Beef Carpaccio w/ garlic aioli, baby leaves, fried capers, grated regiano and finished w/ black truffle oil	20

Pastas

Handmade fettuccine w/ prawns, scallops, onion, garlic, chilli, anchovies, fresh tomato concasse, rich tomato sugo and grated regiano GFO	32
Handmade pasta w/ lamb ragu finished with pesto and grated regiano	32
Handmade Beef Lasagne w/ dressed leaves	20
Handmade pumpkin and feta torteloni finished burnt butter and sage sauce	29

Mains

250gr Sirloin steak w/ duck fat potatoes, broccolini w/ burnt almond butter and red wine jus	32
Tuscan Style Pork Belly w/ parmesan polenta, red cabbage, and red wine jus	32
Grilled Salmon w/ potato, thyme and confit garlic gratin, pea puree finished w/ lemon, tomato and basil oil GF	42

Sides

Warm salad of roast pumpkin, feta, salted caramelised walnuts finished w/ vinaigrette	7
French fries with aioli and tomato sauce	7
Rocket, pear, parmesan regiano dressed w/ a chardonnay vinaigrette GF V	7