

# Set menu

\$60 / 70

**\$60 for 2 courses | \$70 for 3 courses**

## ENTREES

### Salt & pepper calamari

*5pcs w/ green salad, garlic aioli (gf, df)*

### Cheese arancini

*3pcs w/ gorgonzola, smoked scamorza, mozzarella, parmesan, napoli (v)*

### Beef & pork polpette

*3pcs w/ napoletana, parmesan, ciabatta*

### Oven roasted pumpkin

*2pcs w/ truffle oil, garlic, oregano, rosemary (vg, gf)*

## MAINS

### John dory fillet

*roasted potatoes, seasonal greens, homemade seafood bisque (gf)*

### Osso bucco ai funghi

*veal, roasted potatoes, seasonal vegetables, fennel puree, roasted mushroom & thyme sauce (gf)*

### Chicken breast

*dijon sous vide chicken breast w/ smoked scamorza filling, roasted potato, salsa verde, carrot puree, sage, rosemary (gf)*

### Eggplant parmigiana

*fried eggplant w/ smoked scamorza, mozzarella, nutless pesto*

## DESSERTS

### Sticky date pudding

*baileys butterscotch, vanilla ice cream*

### Strawberry panna cotta

*berry compote, white chocolate*

### Trio of sorbets

*raspberry, mango, lemon (vg, gf, df)*

### Trio of gelato

*chocolate, hazelnut, pistachio*

# Set menu

\$70 / 80

**\$70 for 2 courses | \$80 for 3 courses**

BREAD ON ARRIVAL

## ENTREES

### Salt & pepper calamari

5pcs w/ green salad, garlic aioli (gf, df)

### Cheese arancini

3pcs w/ gorgonzola, smoked scamorza, mozzarella, parmesan, napoli (v)

### Beef & pork polpette

3pcs w/ napoletana, parmesan, ciabatta

### Fresh prawns

5pcs w/ roquette, cocktail sauce, lemon (gf, df)

### Oven roasted pumpkin

2pcs w/ truffle oil, garlic, oregano, rosemary (vg, gf)

## MAINS

### John dory fillet

roasted potatoes, seasonal greens, homemade seafood bisque (gf)

### Slow braised beef cheeks

roasted potatoes, seasonal greens, red wine jus (gf, df)

### Pork belly porchetta

seasoned w/ fennel seeds, rosemary & garlic; served w/ roasted potatoes, carrot puree, spiced peach puree (gf)

### Chicken breast

dijon sous vide chicken breast w/ smoked scamorza filling, roasted potato, salsa verde, carrot puree, sage, rosemary (gf)

### Mushroom lasagna

mushroom, truffle (v)

## DESSERTS

### Sticky date pudding

baileys butterscotch, vanilla ice cream

### Strawberry panna cotta

berry compote, white chocolate

### Trio of sorbets

raspberry, mango, lemon (vg, gf, df)

### Trio of gelato

chocolate, hazelnut, pistachio

# Set menu

\$80 / 90

**\$80 for 2 courses | \$90 for 3 courses**

## BREAD ON ARRIVAL

## ENTREES

### Salt & pepper calamari

*5pcs w/ green salad, garlic aioli (gf, df)*

### Cheese arancini

*3pcs w/ gorgonzola, smoked scamorza, mozzarella, parmesan, napoli (v)*

### Pork belly bites

*3pcs w/ carrot puree, spiced peach puree (gf)*

### Half dozen oysters

*natural OR Kilpatrick (gf)*

### Zucchini flowers

*3pcs w/ buffalo ricotta & sundried tomato filling, napoli (v)*

### Baked cauliflower

*carrot & fennel seed puree, toasted almond flakes, snow pea sprouts (vg, gf)*

## MAINS

### Crispy skin barramundi

*roasted potatoes, seasonal vegetables, homemade seafood bisque (gf)*

### 200g grain fed eye fillet

*roasted potatoes, seasonal vegetables, red wine jus (gf, df)*

### Whole spatchcock

*pepperonata, red wine jus (gf, df)*

### Moreton bay bugs

*5 halves, rice, homemade seafood bisque (gf)*

### Pork belly porchetta

*seasoned w/ fennel seeds, rosemary & garlic; served w/ roasted potatoes, carrot puree, spiced peach puree (gf)*

### Mushroom lasagna

*mushroom, truffle (v)*

## DESSERTS

### Sticky date pudding

*baileys butterscotch, vanilla ice cream*

### Strawberry panna cotta

*berry compote, white chocolate*

### House made tiramisu

*coffee, frangelico liqueur, mascarpone, cream*

### Trio of sorbets

*raspberry, mango, lemon (vg, gf, df)*

### Trio of gelato

*chocolate, hazelnut, pistachio*

# Set menu

\$110 / 125

**\$110 for 2 courses | \$125 for 3 courses**

ANTIPASTO ON ARRIVAL

## **HOT SEAFOOD PLATTER**

**1 between 4**

4 kilpatrick oysters, 4 tempura prawns, 4 salt & pepper calamari, 1 grilled octopus leg, 4 BBQ king prawns, 2 whole Moreton Bay bugs, 1 whole WA lobster (mornay OR garlic chilli), 4 scallops w/ crispy pancetta - served w/ rice, shoestring fries, garden salad, cocktail sauce, garlic aioli, fresh lemon

## **MEAT PLATTER**

**1 between 4**

200g sliced grain fed eye fillet (served medium), whole spatchcock, sliced pork belly - served w/ roasted potatoes, seasonal vegetables, red wine jus

## **DESSERT PLATTER**

**1 between 4**

Sticky date pudding, hot dark chocolate brownie, strawberry panna cotta, house-made tiramisu - served w/ fresh fruit

