

Christmas in July

2 courses for \$60 | 3 course for \$65

ENTREE

Cajun salt & pepper calamari - 5pc w/ pickled salad, truffle aioli (GF, DF)

Asparagus soup- cream, asparagus, mint, peas, fried prosciutto & crostini
(VGO,VO)

Cannelloni - mushroom & pumpkin finished w/ smoked scarmorza & salsa verde (V)

Antipasto for 1 -Sardinian salami, san danielle prosciutto, capocollo, motadella, burrata

MAIN

Tempura John dory - grilled, charred vegetables, pumpkin puree (GF)

Beef cheeks - slow cooked beef cheeks, truffle mash, pea & mint puree (GF)

BBQ platter for 1 - 2x Calamari, 2x king prawns, 1x half bug, served w/ fregola & bisque

Mushroom fregola - served w/ crunchy grilled asparagus, salsa verde (V)

DESSERT

Christmas pudding - baileys butterscotch, vanilla ice cream

Chocolate brownie - vanilla ice cream, strawberries

Trio of sorbet - raspberry, mango, lemon (GF, DF)

Trio of gelato - chocolate, hazelnut, pistachio