

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

peperonata, 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