



# Set Menu

## SET MENU \$65 OR \$75 WITH DESSERT - PER PERSON FOR 10PAX PLUS -

Your choice of three antipasti & mains plus sides \*All tables will start off with pizza crust\*

### ANTIPASTI

#### **ARANCINI (V)**

Porcini mushroom & parmesan risotto balls. Served with roasted garlic aioli & truffle oil.

#### **CAULIFLOWER CHIPS (V - GF - DF)**

Crispy cauliflower chips finished with sumac & saffron mayonnaise

#### **CALAMARI FRITTI (GF)**

Chilli & basil salted baby squid. Served with roasted tomato mayonnaise & lemon

#### **POLPETTE (GF)**

Italian meatballs baked with cherry tomatoes, spicy Sicilian tomato sauce & sourdough

### LARGER MAINS

#### **CERTIFIED BLACK ANGUS RIVERINA SIRLOIN**

300gm 6+ marble score sirloin, brocolini, onion soubise, french fried onions & jus

#### **PAN ROASTED BARRAMUNDI FILLET (GF)**

Served with heirloom tomatoes, olives, sugar snap peas, pea leaves & chilli oil

#### **FRUTTI DI MARE RISOTTO**

Tomato sugo, chilli, king prawns, squid, barramundi, blue swimmer crab & buffalo mozzarella

#### **VITELLO (GF)**

Pan roast Veal medallions, peppercorns, capers, sage & brandy jus

#### **CHILLI CRAB SPAGHETTINI**

WA Blue swimmer crab, heirloom tomatoes, chilli, confit shallots, garlic & basil

#### **PAN ROASTED CHICKEN BREAST (GF)**

Served with cannellini beans, heirloom tomatoes, basil, olives, tomato sugo, gorgonzola & prosciutto

### SIDES

**PATATA (V - GF)** Roasted potatoes & caramelised onions

**BROCCOLINI (V - VE - GF - DF)** Hazelnut, preserved lemon & olive oil

**PATATINE FRITTE (V)** French fries served with roasted garlic aioli

### FINISHING TOUCH

#### **VANILLA BEAN & GRAND MARNIER BRÛLÉE (GF - V)**

Finished with salted honey toffee ice cream

#### **SORBET (V - GF - DF)**

Daily selection of sorbets

#### **CHOCOLATE MOUSSE (V)**

Served on chocolate soil accompanied with blood orange sorbet

#### **TIRAMISU (V)**

Coffee liqueur soaked sponge, layered with marscapone