

BANCHETTO // \$69 p/p

Wine Pairing 1 // \$48 p/p

ANTIPASTO

Wood-fired sourdough loaf, baked fresh to order with garlic & herb butter (to share)

House marinated olives with garlic, chilli and thyme (to share)

Bandini Prosecco

PRIMO

Zucchini flower, house ricotta & fermented pepper (1pp)

Coal fired scallop in half shell, seppia aioli, finger lime, fermented radish, baby sorrel (1pp)

Inama Vin Soave Classico

SECONDO

Beef Ragu Pappardelle: Slow cooked beef, tomato, red wine, basil & parmigiano

OR Tagliatelle ai funghi: rose truffle cream, onion, porcini & seasonal mushrooms (1pp)

Rocket Salad: poached pears in spices & saffron, toasted walnuts,

pickled red onion, parmigiano, vincotto (to share)

Contesa Montepulciano

DOLCE

Pistachio gelato (1pp)

Villa Masa Limoncello

BANCHETTO GRANDIOSO // \$89 p/p

Wine Pairing 2 // \$74 p/p

ANTIPASTO

Wood-fired sourdough loaf, baked fresh to order with garlic & herb butter (to share)

Tuna carpaccio, capers, lemon, chilli, shallot, herb oil & avruga caviar (to share)

Zucchini flower, house ricotta & fermented pepper (1pp)

Louis Roederer Champagne

PRIMO

Tagliatelle ai funghi: rose truffle cream, onion, porcini & seasonal mushrooms

OR Beef Ragu Pappardelle: Slow cooked beef, tomato, red wine, basil & parmigiano (to share)

Scotchmans Hill Chardonnay Or Trediberri Barbera

SECONDO

Spring lamb: Slow cooked lamb shoulder, balsamic glaze & salsa verde

OR Whole baked snapper, vine tomato, olives, basil, roasted lemon (to share)

(Please note that a table of 4 or more have the option to select both dishes from the PRIMO and SECONDO courses)

Wood-grilled pumpkin, romesco, parmigiano with toasted pine nuts & crisp sage (to share)

Rocket Salad: poached pears in spices & saffron, toasted walnuts,

pickled red onion, parmigiano, vincotto (to share)

Bruno Rocca Trifole Dolcetto d'Alba

DOLCE

Tiramisu (to share)

Villa Masa Limoncello