



**BANCHETTO // \$69 p/p**

Wine Pairing 1 // \$46 p/p

**ANTIPASTO**

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

House marinated olives with garlic, chilli and thyme

Riva del Frati Prosecco

**PRIMO**

Zucchini flower, house ricotta & fermented pepper

Coal fired scallop in half shell, seppia aioli, finger lime, fermented radish, baby sorrel

Inama Vin Soave Classico

**SECONDO**

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

OR Mushroom Pappardelle: Local mushrooms and goat's cheese with a garlic & thyme pangrattato

Farm leaves, hazelnut, ruby grapefruit, shaved parmesan, raspberry balsamic & olive oil

Contesa Montepulciano

**DOLCE**

Pistachio gelato

Villa Masa Limoncello



**BANCHETTO GRANDIOSO // \$89 p/p**

Wine Pairing 2 // \$81 p/p

**ANTIPASTO**

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

Tuna carpaccio, capers, lemon, chilli, shallot, herb oil & salmon caviar

Zucchini flower, house ricotta & fermented pepper

Louis Roederer Champagne

**PRIMO**

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

OR Mushroom Pappardelle: Local mushrooms and goat's cheese with a garlic & thyme pangrattato

Scotchmans Hill Chardonnay

**SECONDO**

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

OR Whole baked snapper, vine tomato, olives, basil, roasted lemon

Wood-grilled pumpkin, romesco, parmigiano with toasted pine nuts & crisp sage  
& Farm leaves, hazelnut, ruby grapefruit, shaved parmesan, raspberry balsamic & olive oil

Bruno Rocca Trifole Dolcetto d'Alba



**DOLCE**

Tiramisu

Hazelnut Liqueur Affogato