

set menu - \$70

pane casereccio

homemade bread served with extra virgin olive oil

in the middle to share

affettati misti

traditional italian antipasto with mixed cold meats, olives and pickled vegetables

calamari fritti

salt and pepper calamari, fried and served on a bed of fresh rocket with a side of lemon mayonnaise

insalata caprese (gf)

fresh sliced tomatoes topped with bocconcini, basil and extra virgin olive oil

choice of mains

barramundi al tartufo (gf)

pan seared cone bay (wa) barramundi served with new season dutch cream potato with celery on watercress & butter milk puree, topped with pickled truffle

rotolo di agnello (gf)

braised lamb rolled in prosciutto served with textures of cauliflower and red wine jus

bistecca alla griglia (gf)

grass fed beef tenderloin served with a collection of mushrooms (purée, roasted, pickled and powdered) and eschalots, topped with grated hazelnut

rigatoni alla siciliana

house made tube pasta, served with italian pork sausage, fried eggplant, smoked mozzarella, tomato, basil and parmesan

linguine ai funghi tartufati (v)

house made linguine served with wild and cultivated mushrooms, butter, mascarpone and truffle paste, topped with parmesan and cracked pepper

all mains are served with fresh garden salad and chat potatoes

dessert

semifreddo alle nocciole

hazelnut, raisin semifreddo served with crostoli and pear purée