

## **set menu - \$80**

### **pane casereccio**

home made bread served with extra virgin olive oil

### **mixed entrée**

#### **vitello tonnato**

**(gf)**

thinly sliced braised casino (nsw) veal, served cold with a mayonnaise of tuna, capers, anchovies and topped with cornichons

#### **insalata caprese**

**(v, gf)**

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

#### **salmone all'insalata**

gravlax of salmon, with oranges, beetroot, pine nut crumble and extra virgin olive oil

### **choice of main**

#### **barramundi al tartufo**

**(gf)**

pan seared cone bay (wa) barramundi served with new season dutch cream potato and 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)**

bindaree (nsw) 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, sage and truffle paste, topped with parmesan and cracked pepper

*all mains are served with fresh garden salad and chat potatoes*

### **choice of dessert**

#### **semifreddo alle nocciole**

hazelnut, raisins & amaretto liqueur

#### **panna cotta al miele e vaniglia**

honey & vanilla infused panna cotta served with house made strawberry gelato

#### **fondente al cioccolato**

soft centred chocolate fondant infused with fresh espresso, served with mascarpone cream and shaved belgian dark chocolate