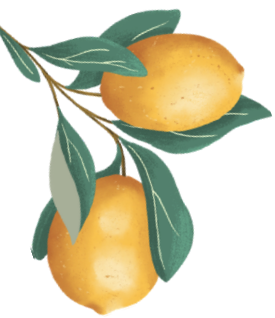


Menu



Grazing Display

Selection of fresh sliced Charcuterie

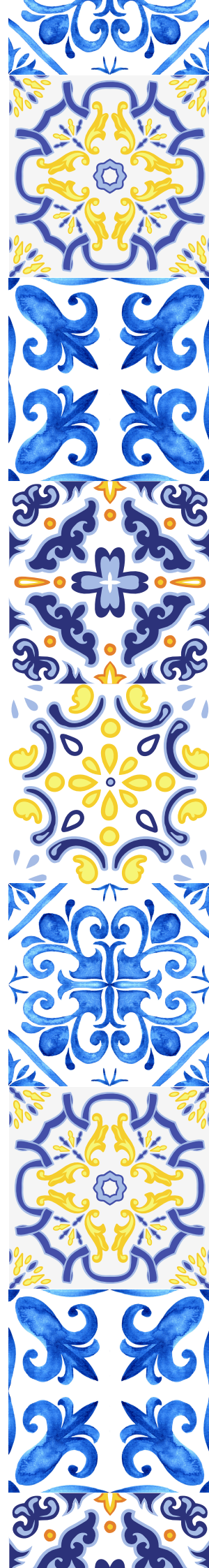
Selection of Antipasto

Buratta Selection

Local & international cheeses

Cooked live

Freshly baked flat bread



Menu

SHARING MENU

Traditional beef carpaccio capers persimmon rocket
lemon olive oil (gf) (lc)

Salmon carpaccio raddish onion (gf) (lc)

Prawn carpaccio white balsamic thyme flowers
chilli honey essence (gf) (lc)

Beetroot mandarin carpaccio pistachio and orange
blossom (gf) (v) (lc)

Steak Florentine 1.5kg t-bone char grilled served
with the bone (gf) (lc)

Roasted over coal whole porchetta with salsa verde
(gf) (lc)

Chicken caccatorie chicken pieces braised in red
wine and tomato with olives and capsicum (gf) (lc)

Risotto milanese (v) (gf)

Lamb ragout squisito (lc)

Panzanella salad (v)

Rocket & parmesan balsamic salad (v)

Chef Daniel's Wheel barrow Tiramisu

Chef Daniel

