

99PP

AFFETATI MISTI

mild Italian salame, grana padano cheese, marinated olives, grissini, flat bread

BURRATONA

opera burrata, truffle & honey abbamele, guanciale fat roasted almonds

GNOCCHI AI POMODORINI

hand-rolled gnocchi, three yellow tomato sauce, cherry tomatoes, tomato butter, basil leaves, basil oil

AGNELLO

slow cooked lamb rump, parsnip puree, mint, pickled carrots, crispy salsify, red wine jus

CORAL TROUT

pan fried salt + sugar cured fillet, confit corn puree, burnt butter, pickled brown onion, puffed sorghum

PATATE

triple cooked potatoes, garlic, rosemary

INSALATA

thinly sliced fennel, goat cheese, grapefruit, roasted pine nuts

DECONSTRUCTED WHITE CHOCOLATE CHEESECAKE, served w rosemary gelato, burnt white chocolate & sable biscuit crumble

CHEF DARIO'S "MACINAMISÙ"

coffee cream, mascarpone, Macina biscotti, milk & rum, meringue, zabaione, cocoa powder

119PP

AFFETATI MISTI

mild Italian salame, grana padano cheese, marinated olives, grissini, flat bread

BURRATONA

opera burrata, truffle & honey abbamele, guanciale fat roasted almonds

KINGFISH CRUDO

diced, smoked and cured Hiramasa kingfish, green apple gazpacho, buttermilk, pickled kohlrabi, mint oil

RISOTTO AI FUNGHI

Opera carnaroli rice, trifolati mushrooms, oven roasted cocktail onions, parsley oil, labneh, porcini powder

GNOCCHI AI POMODORINI

hand-rolled gnocchi, three yellow tomato sauce, cherry tomatoes, tomato butter, basil leaves, basil oil

STEAK AL CIOCCOLATO

MBS 9+ wagyu tri tip, black anchovy sauce, red capsicum, basil

PATATE

triple cooked potatoes, garlic, rosemary

INSALATA

thinly sliced fennel, goat cheese, grapefruit, roasted pine nuts

DECONSTRUCTED WHITE CHOCOLATE CHEESECAKE, served w rosemary gelato, burnt white chocolate & sable biscuit crumble

CHEF DARIO'S "MACINAMISÙ"

coffee cream, mascarpone, Macina biscotti, milk & rum, meringue, zabaione, cocoa powder

139PP

AFFETATI MISTI

mild Italian salame, grana padano cheese, marinated olives, grissini, flat bread

FARINATA CHICKPEA WAFFLE

prosciutto, stacciatella / stracciatella, pomodorini, basil

BURRATONA

opera burrata, truffle & honey abbamele, guanciale fat roasted almonds

KINGFISH CRUDO

diced, smoked and cured Hiramasa kingfish, green apple gazpacho, buttermilk, pickled kohlrabi, mint oil

RISOTTO AI FUNGHI

Opera carnaroli rice, trifolati mushrooms, oven roasted cocktail onions, parsley oil, labneh, porcini powder

CULURGIONES ALLE CASTAGNE

sardinian ravioli, chestnut puree, truffle infused burnt butter, truffle pecorino, fried sage, oxalis

STEAK AL CIOCCOLATO

MBS 9+ tri tip, lack anchovy sauce, red capsicum, basil

CORAL TROUT

pan fried salt + sugar cured fillet, confit corn puree, burnt butter, pickled brown onion, puffed sorghum

PATATE

triple cooked potatoes, garlic, rosemary

INSALATA

thinly sliced fennel, goat cheese, grapefruit, roasted pine nuts

DECONSTRUCTED WHITE CHOCOLATE CHEESECAKE, served w rosemary gelato, burnt white chocolate & sable biscuit crumble

CHEF DARIO'S "MACINAMISÙ"

coffee cream, mascarpone, Macina biscotti, milk & rum, meringue, zabaione, cocoa powder