

NEW YEAR'S EVE

Buon Anno Nuovo



Antipasti

A selection of cured meats, in-house marinated vegetables & hot Italian appetisers, selected to showcase the regional culinary flavours & techniques of Italy.

Primi

Salmon / Ocean Trout gravlax marinated with lemon & dill served with radish, cucumber & tomato salsa, beetroot purée & orange chips. | GF, DF

Heirloom tomato carpaccio, Burrata, pistachio pesto, pine nuts, watercress, raspberry vinegar, freshly sliced prosciutto. | GF, VEGETARIAN OPTION AVAILABLE

Soy braised pork belly, caramelised cabbage, spring onion. | GF, DF

Secondi

Dry-aged Scotch fillet, mushroom & pepper sauce, prosciutto wrapped broccolini, thousand layer duck fat potatoes. | GF

Braised lamb shank, lamb fat roasted carrot, braised kale, parsnip purée. | GF

Roasted whole fresh fish, tomato salsa, roasted pepper hummus, crispy chickpea popcorn, beetroot fritter.

Pan-fried ricotta gnocchi, cauliflower purée, tomato confit, zucchini, edamame, pistachio, spinach chips. | V

Dolci

Chocolate mousse bar, mini profiteroles.

Crème brûlée tart.

Cheese platter ~ Truffle brie, cheddar & blue cheese, dried fruit, quince paste & lavosh.



INDDOOR SEATING: \$ 150.00 PP | OUTDOOR SEATING: \$ 180.00 PP | THIS MENU IS SUBJECT TO CHANGE

V | VEGETARIAN VE | VEGAN GF | GLUTEN FREE DF | DAIRY FREE N | CONTAIN NUTS C | CONTAIN CHILLI

Patrons with food allergies or dietary requirements, please inform your waiter prior to ordering. Although we will endeavour to accommodate your dietary needs, we cannot guarantee traces of allergens.