

Antipasto to share

Wood fired sourdough with extra virgin olive oil

Italian olives & balsamic onions

Cured meat plate – prosciutto, salame, mortadella.

Vitello tonnato

Buffalo mozzarella, roast bullhorn peppers, broad bean & green olive salsa

Grilled calamari, rocket, chili, lemon

Secondi – main

Grilled grass-fed Pinnacle scotch fillet with red wine, bone marrow

Or

Roast Flinders Island lamb shoulder with roast fennel, carrot passato, roast garlic & anchovy salsa

Or

Pan fried Snapper with asparagus, red pepper, potato & saffron sauce

All served with:

Leaf salad with lemon dressing

Roast potatoes with rosemary

Dolce – sweet – choice

Bombini “raspberry & cream”

Or

Amedei chocolate cake with zabaglione