

Selezione Classica

Shared Banquet (Min 4) 79pp

Pane E Burro

Burrata, Eggplant Caponata, Pinoli, Cialda Di Pane
GFO, V

Arancini Quattro Formaggi, Maionese Al Tartufo,
Pepe Nero, Salvia Fritta v

Calamari Fritti, Lemon & Caper Mayonnaise DF

Potato Gnocchi, Tomato Sugo & Basilico, Stracci Di
Buffalo Mozzarella v, GFO, DFO

Pappardelle Veal Ossobuco Ragù, Grana Padano A
Neve GFO, DFO

Char-Grilled Sovereign Lamb Cutlets, Peperonata &
Goats Curd GF, DFO

Rocket Salad, Tomatoes, Grana Padano, White
Balsamic v, DF, GF

Gran Selezione

Shared Banquet (Min 4) 99pp

Pane E Burro

Tomino Piemontese, Prosciutto, Walnut, Honey,
Lemon Thyme GF

Tuna Tonnato Crudo, Tuna & Caper Sauce, Pasta
Crisps DF GFO

Arancini Quattro Formaggi, Maionese Al Tartufo,
Pepe Nero, Salvia Fritta v

Linguine, Moreton Bay Bug, Spanner Crab & Lobster
Bisque DF

Pappardelle Veal Ossobuco Ragu, Grana Padano
A Neve GFO, DFO

Wagyu Rump Tagliata, Tuscan Kale, Cannellini
Beans, Aged Vincotto GF, DF

Crisp Skin Barramundi Fillet, Sauteed Escarole,
Charred Lemon GF, DF

Rosemary & Confit Garlic Roasted Potatoes GF, DF, V

Chef's Table

Treat yourself with a six course shared degustation menu from Chef Francesco's Favourite

105pp (Min 2 Guests)

The Intro...

Amuse Bouche

Something To Start...

Tomino Piemontese, Prosciutto, Walnut, Honey, Lemon Thyme

From The Ocean...

Seared Scallops, Cauliflower Puree, Pancetta Croccante & Lemon Pangrattato

Say Cheese...

Ravioli Oacio E Pepe, Ripieni Di Ricotta-Mascarpone & Tartufo Bianco

Chef's Signature Dish...

Linguine, Moreton Bay Bug, Spanner Crab & Lobster Bisque

The Real Thing...

Wagyu Rump Tagliata, Tuscan Kale, Cannellini Beans, Aged Vincotto

The Sin...

Torta Caprese, Crema Alla Vaniglia, Chocolate & Cinnamon Sauce