Summer Set Menu 85pp

Antipasti ~ Shared

Huon Salmon Crudo Green Olive Pesto Pickled Fennel (gf, df, nf) A

Mortadella Truffled Honey Rocket (gf, df, nf)

Battered Pumpkin Flowers | Roast Tomato Radicchio (df, nf)

Mains ~ Shared

Locally Caught Crumbed Red Spot Whiting Salsa Verde Aioli | Capers Lemon (nf) A

Acquerello Risotto | Roast Tomatoes Chickpeas Parsley Lemon Dried Olives (v, gf)

Served with

Ramarro Farm Organic Leaves | Radish | Bronze Fennel | Honey Vinegar (nf, *gf, df)*

Shoestring Chips | Sala's Tomato Ketchup (v, nf, gf, df)

Dessert

Stracciatella Basque Cheesecake | Figs | Bellei Saba (nf, gf)

Served with

Danny's Limoncello

Please advise your waiter for any dietary requirements. Please be advised an 8% service charge applies to groups of 12 or more guests. Sunday (10%) and Public Holiday (15%) surcharges apply.
Country Of Origin Labelling A= Australian I=Imported M=Mixed