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 + Piel di Sapo Melon + 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