



# Grande Shared Menu

## 135pp

### Welcome Snack

Buttermilk Blini + Egg Yolk Jam + Caviar + Chives (nf)

### Entrée - Shared

Black Genoa Figs + Ricotta Salata + Lambrusco Balsamic +  
Candied Walnuts + Pizzo (gf)

Burrata + Prosciutto di San Daniele + Sour Cherries + Nduja (nf, gf)

Dry Aged Hiramasa Kingfish Crudo + Stracciatella + Ginger Pickled White Peach + Fermented Chilli + Bronze  
Fennel (nf, gf)

Grilled Moreton Bay Bug + Fermented Chilli Butter + Lemon (nf,gf)

### Mains - Shared

Ricotta, Spinach & Mascarpone Tortellini + Peas + Mint + Parmesan (V, nf)

Grilled Swordfish + Puttanesca + Olive Crumb (nf,gf,df)

Butterflied Spatchcock Chicken + Baby Artichokes + Salmoriglio + Jus (nf,gf,df)

Tajima Wagyu Skirt Steak MB6 + Oberon Pine Mushroom Ketchup + Jus (nf,gf,df)

*Served with*

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

*Baby Kipfler Potatoes + Preserved Lemon (nf, gf, df)*

### Desserts - Alternate

Warm Pear Crostata + Vanilla Pastry Cream + Fior di Latte Gelato (nf)

Cacao Barry 'Inaya' Chocolate Souffle Tart + Fior di Latte Gelato (nf)