



Set Menu - \$100 per person (sharing style)

Antipasti

Olives—mixed marinated olives [vg] [gf]

Ciabatta—house made ciabatta, Muraglia e.v.o. oil [vg]

Crudo—raw fish, orange, chilli, shallots, capers dressing [gf] [df]

Vitello Tonnato—thinly sliced aromatic poached veal, tuna mayo, capers [gf][df]

Insalata Caprese—buffalo mozzarella, market tomatoes, basil e.v.o oil [v] [gf]

Calamari—salt and pepper squid, zucchini chips, citrus dip [df]

Primo

Risotto alla Pescatora—Skull Island Tiger prawns, Tasmanian octopus, blue mussels, market clams [gf] [df]

Secondo

Agnello—prosciutto wrapped spring lamb roll, ricotta, pecorino, provolone cheese, sultana and pinenuts stuffing, roasted potatoes, market green vegetables

Insalata—market salad leaves, pear, parmesan, balsamic dressing [v] [gf]

Dolce

Tiramisu—Kahlua, coffee, Savoiardi biscuits, mascarpone cream

[v]vegetarian, [vg] vegan, [df] dairy free, [gf] gluten friendly