



Set Menu \$110 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]

Buffalo Mozzarella—prosciutto di Parma, market tomatoes, basil, e.v.o oil [gf]

Calamari—salt and pepper squid, zucchini chips, citrus dip

Primo

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

Secondo

Veal Cotoletta— crumbed veal, zucchini scapece
and

Pesce del Giorno—market fish of the day

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

Dolce

Tiramisu—coffee liqueur, coffee, Savoiardi biscuits, mascarpone cream

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