



Menu

Bread and Snacks, Homemade Salted Butter, Evo and Balsamic , Marinated Italian Olives and Red Pesto

Entrée

Fillet Beef Tartare, shaved pecorino cheese, light Italian dressing and fresh herbs;
Fremantle octopus tentacle, royal blue potato cream, marinated Italian olives, sundry tomatoes and capers dust;
Glazed king oyster mushroom, spinach purée, parmesan chips and charcoal soil;
Seared scallops, pea puree, crispy snap pea, sweet chilly drops and balsamic reduction;
Burrata served on medley tomatoes carpaccio, Italian basil pesto, roasted cherry Roma foam and Sicilian olives;
Marinated Tasmanian Ocean Trout, beetroot purée, pickled roots and Goat cheese emulsion;

Main

Slowed cooked pork Capocollo, Chianti red wine poached pears, Pecorino sauce and baby spinach leaves;
Tortelli pasta filled with burrata, Manjimup black Truffle, served on roasted Cherry Tomatoes foam;
Duck breast, Celeriac puree, caramelised Grape, Chianti wine reduction and sautéed Kale ;
Seared Baccalà cod, Mediterranean sauce emulsion, Broccolini and Pine nuts;
Slow cooked Lamb rump, crushed Eggplant, Hazelnuts crumble and black Truffle jus;
Slow cooked Beef Fillet, Beetroot puree ,Potatoes fondant and Jus.

Dessert

Lavender crème brûlée, camomile coulis and bee pollen;
Tiramisù in chocolate globe and white chocolate soil;
Saffron Pannacotta, Rhubarb coulis and Pistachio crumble;
Gianduia tart, Hazelnut parfait, fresh Raspberries , coulis and white Chocolate flakes.