



\$49PP SET MENU

Includes house wine/beer or non-alcoholic beverage. Available for groups of 2–5 guests.

ENTREE

To share between the table

HOUSE FOCCACIA. Olive oil and Balsamic (DF, V)

BURRATA. Grilled peach, heirloom tomatoes and basil (V) *

GOAT CHEESE CROQUETTE. Honey and toasted almonds (V)

MAIN

Choose one per person

POTATO & PARMESAN GNOCCHI. Caponata and semi sundried tomatoes *

MARKET FISH. Pea Puree, corn fritti and grilled courgettes (V)

SEAFOOD RAVIOLI. Lemon beurre blanc

PORK MILANESE. Roasted asparagus, tomato salad and Napoli sauce

SIDES

Add on + \$10

BROKEN POTATOES. Mustard and Almonds (DF, V) *

SWEET CORN. With smoked butter and Pangritata (V) *

ICEBERG WEDGE. With lemon oregano dressing and parmesan (V) *

DOLCI

Add on + \$15

TRADITIONAL TIRAMISU. Mascarpone, espresso, vanilla sponge, biscotti (V)

CITRUS SEMOLINA CAKE. Homemade “Orangcello” lemon meringue,
orange salad (V)

AFFOGATO. Vanilla gelato, amaretto liquor, espresso (V) *

* gluten free available (DF) Dairy Free (V) Vegetarian

If you have any concerns regarding food allergies, please alert your server prior to ordering. Consumption of raw or undercooked meats, seafood or shellfish may increase the risk of foodborne illness.

Offer not available in conjunction with any other promotion or discount.