



\$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. Rocket pesto, heirloom tomatoes and melon (V) *

MAIN

Choose one per person

VERDE RISOTTO. Spinach, parmesan, preserved lemon, semi fried tomatoes, twice cooked egg (V)

SQUID INK VONGOLE. With clams, white wine, cherry tomatoes and garlic

LAMB RAGOUT PAPPARDELLE. With wild mushrooms and pecorino

SIDES

Add on + \$10

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

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

DOLCI

Add on + \$15

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