



\$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. Marinated beetroot, roasted hazelnuts and black garlic puree (V) *

MAIN

Choose one per person

MARKET FISH. Bisque risotto, grilled prawn, smoked leek *

CHICKEN ALFREDO. Fettuccini, cream cheese, parmesan

RAVIOLI. Pumpkin, Ricotta, sage, brown butter and pecorino (V)

SIDES

Add on + \$10

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

BRAISED CABBAGE. With lemon oregano dressing and cashew (DF, 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.



— trattoria & bar —