

TUTTO BENE



2 course \$65.00 pp

3 course \$80.00 pp

Formaggi additional \$15.00 pp

Note: Dishes may vary in line with seasonal products.

Antipasti

a seasonal selection of cured meat, vegetable and seafood served in traditional Italian style...

Piatti Principali

Pesce del giorno

our fish of the day

Porchetta

roast pork belly, horseradish cream, heirloom vegetables and blood orange jus

Abbacchio

braised Flinders Island lamb shoulder with chilli, broad beans and burrata

Risotto Nduja

Spicy Calabrian salami, squacquerone cheese & basil

Gnocchi Quattro formaggi

Milawa blue, taleggio, pecorino and aged parmesan

Risotto Granchio

spanner crab with San Marzano tomato & chilli

Risotto Zucca

Pureed butternut pumpkin with sage, candied walnuts and goats cheese

Risotto Risi e Bisi

fresh peas (from the Veneto region), pancetta, shallots & parmigiano

Contorni

Patate croccanti

oven roasted potatoes, majoram & parmigiano

Lattuga Romana

tossed cos leaves with blood orange vinaigrette, Sicilian oregano and cracked pepper

Dolci

Coppa di gelati misti

a selection from our artisan produced authentic Italian gelato

Tiramisu

mascarpone sabayon layered with coffee soaked savoird biscuits

Mousse al Pistacchio

Sicilian pistachio mousse with salted caramel popcorn and viola

Tartelletta

Corella pear tart, semolina custard, wattle pollen and chestnut Italian gelato

Formaggi Australiani

our selection of farmhouse produced Australian cheese with seasonal fruit and fig paste
