

**TUTTO BENE**



**2 course \$65.00 pp**

**3 course \$80.00 pp**

**Formaggi additional \$15.00 pp**

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## Antipasti

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

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## Contorni

### **Patate croccanti**

oven roasted potatoes, majoram & parmigiano

### **Lattuga Romana**

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

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## 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 Salicce**

Italian pork and fennel sausage with tomato & basil

### **Gnocchi**

alla Napolitana with fresh baby burrata and basil

### **Risotto Granchio**

spanner crab with San Marzano tomato & chilli

### **Risotto Zafferano**

saffron with buffalo mozzarella cheese

### **Risotto Risi e Bisi**

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

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## Dolci

### **Coppa di gelati misti**

a selection from our artisan produced authentic Italian gelato

### **Tiramisu**

mascarpone sabayon layered with coffee soaked savoiardi biscuits

### **Mousse al Pistacchio**

Sicilian pistachio mousse with salted caramel popcorn and viola

### **Tartelletta meringata**

lemon meringue tart

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## Formaggi Australiani

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

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