



CHEF'S FEASTING MENU - minimum 6 people

A decadent feasting menu served on platters to share. Ask your waiter to view today's menu \$89.90pp

STARTERS

Freshly baked bread basket with grissini, marinated olives, extra virgin olive oil & balsamic glaze \$13.90

Marinated mixed olives **GF V** \$ 8.90

Entrees for 2 to share

Seafood - Tender grilled octopus, baby calamari, Australian \$84.90

scallops, grilled prawns & natural oysters, fresh lemon & selection of sauces **GF**

Traditional Antipasto - Prosciutto, hot sopressa, Virginia ham, \$42.90

Capocollo, wild rocket & parmesan salad, olives, capsicum & eggplant caponata, balsamic onions & freshly baked bread **GF**

ENTRÉE

Sydney Rock Oysters, freshly shucked, AAA grade Choice of:

Natural, **GF** Kilpatrick, Rice wine vinaigrette **GF**, Mornay, Wasabi Sorbet & Flying Fish Roe **GF**, Bourbon and honey butter **GF**

(maximum 3 choices)

½ Dozen \$26.90

Dozen \$48.90

Battered stuffed Zucchini flowers served with tomato coulis and parmigiano reggiano \$22.90

Salt & Pepper Calamari with escabeche vegetables & yuzu aioli **GF** \$22.90

Marinated Octopus with potatoes, olives, and rocket (served cold) **GF** \$22.90

Truffle Chicken ballotine wrapped in prosciutto served with pumpkin puree and pepitas \$22.90

GF Indicates an item that can be modified to be served gluten free.

V Indicates an item is vegetarian or vegan or can be modified to be vegetarian or vegan.

Please advise us of any dietary requirements



PASTA	MAIN
Freshly made seafood Ravioli with grilled Australian prawns in a seafood velouté	\$34.90
Italian potato gnocchi with roasted cherry tomato ragout, baby spinach & grana padano V	\$28.90
Spanner crab served with chili infused linguini (mild), served in a saffron and fish velouté	\$33.90

MAIN

Crisp skin Barramundi fillet, with sweet potato, chorizo, kale, and a beurre blanc GF	\$36.90
Surf and Turf Grilled Australian beef eye fillet, with grilled Australia prawns, paris mash, mushrooms, baby spinach, and shiraz jus	\$51.90
Confit Duck Maryland, with potato coulant, braised endive, green vegetables, and pomegranate sauce GF	\$35.90
Vegetable timbale – layered chargrilled vegetables, with ricotta, basil & parmesan V GF	\$29.90

MAIN FOR 2 to share

48 hour slow braised shoulder of Lamb, served with roasted rosemary potatoes, seasonal vegetables and a lamb mint jus	\$84..90
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SIDES

Garden salad, with a selection of roasted nuts and dried fruit with house dressing GF V	\$12.90
Wild roquette, apple & parmesan salad GF V	\$12.90
Sauteed Potato with garlic GF	\$12.90
Sautéed Green vegetables with toasted almonds GF V	\$12.90
House-made hand cut chips with aioli V	\$12.90

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