
lactose free

4 course degustation menu 89 | wine flights available 49

first course | prima portata

carpaccio di salmone agli agrumi con piccola insalata da coltura biologica
finely sliced citrus cured salmon with a petit salad of organic herbs & extra virgin olive oil

second course | seconda portata

cappelletti ripieni di carne di vitello e maiale con scaglie di olio d'oliva al pomodoro arrostito
hat shaped pasta filled with veal & pork ragu served with baby basil & olive oil braised tomatoes

third course | terza portata

porchetta aromatizzata alle erbe servita con salsa al finocchio e mela, piccolo ravenello e sorbetto alla mela acerba
12 hour braised berkshire pork belly stuffed with aromatic herbs & served with shaved apple & fennel salad garnished with micro radish & sour apple sorbetto

fourth course | quarta portata

a selection of either of the following two choices:

savoury | salato

pagnotta di frutta fatti in casa, lavosh, moscati servita con condimenti
house made fruit loaf, lavosh, muscatels served with condiments

or

dessert | dolci

fantasia di frutta e sorbetto

fruit & sorbetto plate with frozen grapes, compressed rockmelon, blood orange jelly, white peach & strawberry sorbetto finished with almond brittle



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6 course degustation menu 109 | wine flights available 59

first course | prima portata

carpaccio di salmone agli agrumi con piccola insalata da coltura biologica
finely sliced citrus cured salmon with a petit salad of organic herbs & extra virgin olive oil

second course | seconda portata

cappelletti ripieni di carne di vitello e maiale con scaglie di e olio d'oliva al pomodoro arrostito
hat shaped pasta filled with veal & pork ragu served with baby basil & olive oil braised tomatoes

third course | terza portata

pesce del giorno
fresh market fish with petit salad of tomato, cucumber shallot & asparagus with moreton bay bug tails

fourth course | quarta portata

anatra all'arancia su pure di pastinaca, servita con radicchio e finocchio brasati
seared duck breast served with candied orange zest, parsnip puree, confit duck leg filled radicchio & baby fennel

savoury | salato

pagnotta di frutta fatti in casa, lavosh, moscati servita con condimenti
house made fruit loaf, lavosh, muscatels served with condiments

dessert | dolci

fantasia di frutta e sorbetto
fruit & sorbetto plate with frozen grapes, compressed rockmelon, blood orange jelly, white peach & strawberry sorbetto finished with almond brittle



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