

# Four Course Menu

*Please Pre-Select your choices below*

*\$178 per person*

## **ANTIPASTI** – { *optional, a la carte* }

OSTRICHE freshly-shucked seasonal oysters \$8 each

SALUMI prosciutto di parma, morcon iberico, lonza, smoked coppa, olives \$26 / \$38

BRUSCHETTA stracchino cheese, fig jam, prosciutto di parma \$22

## **I. PRIMI** – { *Pre-Select 2 from the following to offer your guests* }

*served with house-made focaccia with sun-dried tomato red pesto*

INSALATA MISTA – chopped salad, cabbage, morcon iberico, figs, pecans, scamorza

CARNE – wagyu steak tartare, anchovies, fried capers, quail egg yolk

VITELLO TONNATO – veal carpaccio, tuna mayo, crispy ox tongue, caper berry

BURRATA – young mozzarella, wild rocket, chitose cherry tomatoes, prosciutto di parma

## **II. SECONDI** – { *Pre-Select 2 from the following to offer your guests* }

RISOTTO – roasted porcini mushroom, chive, parmigiano reggiano

POLIPO – fremantle octopus, sobrasada romesco, cannellini bean puree, gremolata

CAPESANTE – pan-seared scallops, mint salsa verde, tomato jam, artichoke

FETTUCCHINE – beef & tomato ragù, red wine, pecorino

AGNOLOTTI – violet artichoke, tomato & oregano dressing, pine nuts (*Seasonal*)

SEPIA DI NERO – squid ink bucatini pasta, lobster & prawn, uni butter, confit tomatoes, fennel +5

## **III. CARNE ALLA GRIGLIA** – { *Pre-Select meat options served family-style – we will prepare 300g per guest* }

*served with complimentary steak sauce, horseradish mayo, salsa verde, and a trio mustard blend*

FIORENTINA – signature T-bone, 900g-1.2kg

COSTATA – signature bone-in ribeye 900g-1.2kg

MAIALE – iberico pork chop, roasted pear, thyme, cider pork jus 300g

AGNELLO – roasted australian lamb rack, grilled fennel, black olive tapenade 400g

## **CONTORNI** – { *Pre-Select 3 from the following to offer your guests* }

FRITTE – steak fries, sea salt, herbs

PUREE DI PATATE – garlic potato puree

ASPARAGI – char-grilled asparagus, salsa bernese

SPINACI – creamed spinach, crispy shallots

INSALATA – wild rocket, balsamic, parmesan

BRUSSELS SPROUTS – smoked bacon, whole grain mustard

FUNGHI – maitake mushrooms, parsley, egg yolk (*Seasonal*)

BROCCOLINI – baby broccoli, parmesan

CAVOLFIORRE – cauliflower, asiago cheese, crispy ham

MAC N' CHEESE – béchamel, gruyère cheese, bread crumbs

## **IV. DOLCI** – { *Pre-Select 2 from the following to offer your guests* }

BISTECCA TIRAMISÙ – espresso, mascarpone, dark rum, bitter chocolate dust

VANILLA PANNA COTTA – sicilian blood oranges, passion fruit, cacao tuille (*Seasonal*)

STICKY DATE PUDDING – toffee sauce, macadamia nut, brown butter pecan gelato

BLACK FOREST – dark chocolate ganache, hazelnut, kirsch, morello cherry gelato

*All prices before 10% service charge and prevailing government taxes*