



THREE COURSES - \$98 PP

ANTIPASTI

To share

CROCCHETTE

Tomato and fior di latte croquette, basil emulsion

CALAMARI

Fried calamari rings, radicchio leaf, balsamic mayo

SALUMI DELLA CASA

Chefs selection of salumi, gnocco fritto, pickled red onions

BURRATA 'NDUJA

Burrata, 'nduja, basil oil, toasted sourdough

PASTA E SECONDI

To choose from

SPAGHETTINI ALLE CICALI

Spaghettoni, Moreton Bay bugs, lobster bisque, stracciatella sphere

PAPPARDELLE AL CONIGLIO

Homemade pappardelle, braised rabbit ragu, artichokes and truffle pecorino

RISOTTO VERDE

Basil risotto, smoked mozzarella, broad beans, yellow cherry tomato coulis

BARRAMUNDI IN CROSTA

Saffron lemon-crust ed barramundi, watercress, fennel and grape salad

POLLO MARINATO

Buttermilk marinated half chicken, shaved asparagus salad, almond flakes

CONTORNI

To share

INSALATA CAROLINA

Butter lettuce, apple, balsamic

DOLCI

To share

Chef's selection

SERVICE FEE

A 5% service fee applies for all group bookings of 9 guests or more.
An additional 10% surcharge applies on Sunday's and Public Holidays