



**TWO COURSES - \$85 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

### **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

#### **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