



THREE COURSES - \$98 PP

ANTIPASTI

To share

ARANCINI

Four cheese arancini, tomato purée, sage

GAMBERONI

Grilled king prawn, fennel, salmoriglio

KINGFISH CRUDO

Hirimasa Kingfish crudo, buttermilk dressing, rockmelon, blood orange, cucumber

BURRATA 'NDUJA

Burrata, 'nduja, basil oil, toasted sourdough

PASTA E SECONDI

To choose from

SPAGHETTINI AL GRANCHIO

Spaghetтини, spanner crab, zucchini trifolati, mint

MEZZE MANICHE CON SALSICCIA

Mezze maniche, pork & fennel sausage, cavolo nero, herb pangrattato

RISOTTO ALLA BARBABIETOLA

Carnaroli rice, salt baked beetroot, black olives, taleggio cream, dill

BARRAMUNDI IN Crosta

Negroni salt-crusted barramundi, fennel, grape, watercress

POLLO MARINATO

Buttermilk marinated half chicken, cos lettuce, green tomato, cashew, mango

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