



THREE COURSES - \$98 PP

ANTIPASTI

To share

GNOCO FRITTO

Gnocco fritto, parmesan, culatello

FIORE DI ZUCCA

Zucchini flower, mozzarella, basil, sun-dried tomato emulsion

CARPACCIO DI TROTA

Ocean trout carpaccio, citrus, bitter melon, yoghurt, basil

BURRATA 'NDUJA

Burrata, 'nduja, basil oil, toasted sourdough

PASTA E SECONDI

To choose from

PACCHERI AL CONIGLIO

Short tubular pasta, rabbit ragu, crispy artichoke, truffle pecorino, marjoram

TAGLIOLINI AL GRANCHIO

Long pasta, spanner crab meat, basil pearls, pangrattato

RISOTTO VERDE

Risotto, chicory, stracchino cheese, zucchini, cavolo nero crisp

BARRAMUNDI IN Crosta

Negrini salt-crusted barramundi, fennel, grape, watercress

POLLO MARINATO

Half chicken, cos lettuce, green tomato, cashew, mango

CONTORNI

To share

INSALATA CAROLINA

Salad leaves, orange, crispy buckwheat

DOLCI

To share

Selection of desserts