



THREE COURSES - \$98 PP

ANTIPASTI

To share

CROCCHETTE

Cacio e pepe croquette, quince, truffle

FIORE DI ZUCCA

Zucchini flowers, buffalo mozzarella, anchovies

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

TAGLIOLINI AL GRANCHIO

Long pasta, spanner crab meat, basil pearls, pangrattato

PAPPARDELLE AL CONIGLIO

Pappardelle, rabbit ragu, Jerusalem artichokes, truffle pecorino, marjoram

RISOTTO AL GORGONZOLA

Risotto, gorgonzola, pear, saffron, walnut, sage

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