

SHARING MENU

ENTRÉE

Kingfish crudo, orange, citrus dressing, bronze fennel (A)

Greek salad

Calamari fritti, rocket salad, lemon (I)

Pork & beef meatballs, sugo, fresh focaccia

MAIN

Lamb shoulder, red wine jus

Roasted beef sirloin, Café de Paris butter

Chargrilled free-range chicken, jus gras

Grilled salmon, orange & pink peppercorn sauce, dill (A)

SIDES

Duck fat roasted potatoes

Leafy salad, PX vinaigrette

DESSERT

Lemon tart, toasted meringue

Flourless chocolate brownie, marinated griottines

Salted chocolate caramel tart

Mini panna cotta, fig & apricot chutney

Select two from each course

TWO COURSE SHARING 75PP

THREE COURSE SHARING 85PP

(A) - AUSTRALIAN SEAFOOD

(I) - IMPORTED SEAFOOD

(M) - MIXED ORIGIN SEAFOOD

*MENU SUBJECT TO SEASONAL CHANGES

PIZZA GRAZING AND TAPAS MENU

A selection of wood-fired pizzas and tapas from our Fatto da Mamma kitchen.

MARGHERITA

Pomodoro, fior di latte, cherry tomatoes, basil (v)

MAIALINA

Pomodoro, fior di latte, calabrese salami, ham, sausage, pancetta

HAWAIIANA

Pomodoro, fior di latte, leg ham, pineapple

RUSTICA

Pomodoro, fior di latte, zucchini, eggplant, red peppers, goat's cheese (v)

CALAMARI FRITTI

Aioli, rocket, lemon (gf, df, i)

CHEFS SELECTION OF ARANCINI

ROCKET AND PARMESAN SALAD

DESIGNED TO SHARE **50pp**

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