



Lunch or DINNER Menu

\$85 pp

Entree

Seared Canadian scallops on cured veal remoulade,
wild fennel and chickpea biscuits

Goat's cheese tart with caramelised figs,
vincotto dressing and a refreshing witlof salad

Rustic Italian style plate with 20 month
San Daniele prosciutto, buffalo mozzarella
and house made grissini

Sashimi grade tuna tartare with shallots, Sicilian
capers, shaved fennel and prickly pear two ways

Main

Crispy skin Tasmanian salmon, beetroot puree and
horseradish apple sauce

Hopking River eye fillet, lemon green beans with
pepper and tarragon jus

Confit organic pork belly with diced vegetable stack
and rockmelon mustard

Traditional Venetian risotto with
Valdobbiadene prosecco

Desserts

Chocolate torte with vanilla ice cream and Baileys

Honeycomb and white semi-freddo with berry coulis

Petit Italian donuts with custard, raspberry
and chocolate dipping sauce

Duo of Australian and French cheese served with
lavosh and quince jelly