



San Valentino 2024

NV Jacquart Mosaique Brut Champagne, France g \$23

Merimbula rock oysters natural \$6ea

ASSAGGIO

Charred polenta crostino, stracciatella, Ortiz anchovy, parsley & pistachio pesto

ANTIPASTO

(tasting plate)

Herb crumbed Clarence River NSW King prawn, smoked eggplant puree, tomato & cucumber salad

Gnocco fritto, parmesan fondue, wagyu bresaola, grilled fig

Heirloom beetroot, asparagus, goats cheese & hazelnut filo pastry tart

SECONDI

(choice of)

Spinach fettuccine, lobster, cherry tomato, salsa al limone

Ravioli filled with ricotta & basil pesto, with cherry tomato, yellow tomato coulis, basil oil v

Barolo braised beef cheeks, spicy carrot puree, crumbed fioretto

Snapper fillet, grilled crispy skin, pea puree, fennel, orange & pomegranate salad

Lamb cutlets, grilled, potato & truffle millefoglie, sauteed spinach

Mains served with mesculin salad.

DOLCI

(to share)

Almond granita, negroni peach, pistachio cantucci crumble

Gold leaf chocolate truffles

Raspberry tartlet