



Holiday Menu

\$125 6 Course Menu



Antipasti

Affettati

focaccia frita & olives

Frittura di Pesce

batter fried school prawns and calamari

Cotechino

pork sausage served with lentils and fried capers

Primi

Tortelli di Zucca

pumpkin ricotta, butter sage, walnuts

Pappardelle

home-made egg pasta, red wine duck ragu

Scialatielli

hand cut noodle pasta, seafood, garlic and chili

Secondi

Capretto

aromatic goat on the bone, carrots, potatoes, peas and capra sarda

Bistecca alla Brace

chargrilled Rib Eye steak

Pesce del Giorno

market fish and pairing of the day +side of potatoes

Pannacotta -

Honey & Camomile Infused, Lemon Zest

