



A la carte

For guest selection please pick three of each

Primi

Pancetta wrapped scallops on a cauliflower puree with truffled white balsamic

Zucchini flowers stuffed with marinated feta on a tomato fondue

Char grilled quail with a potato and chorizo salad

Rollé of duck neck, pork and pistachio with red wine figs and crostini

San Danielle prosciutto served with rocked melon

Grappa and chilli cured salmon served with a salad of fennel and capers

Warm salad of chicken livers, pancetta and walnuts

Secondi

Duo of duck on a bed of red cabbage and sour cherries

Veal cutlet with Swiss brown mushrooms and asparagus

Scotch filet with rosemary roasted shallots and red wine jus

Char grilled baby chicken with celeriac gnoccho and chicory

Roast lamb rack with a warm pepper salad topped with goats curds

Barramundi filet with broccolini, garlic anchovies and white wine

Pot roast rabbit leg, leeks, porcini mushroom and buckwheat polenta

Zuppa di pesce with fregola

Dolci

Homemade tiramisu

Crustada of sour cherries and almonds

White chocolate and pistachio semi fredo

Ricotta pudding with poached rhubarb

Chocolate and amaretti torte

Zuppa inglese