



Alternate drop menu

Please select two of each course

Primi

- Calamari, sugo, peas and cavolo nero
- Duck neck sausage with pickled vegetables
- Warm tart of onions and goats cheese with rocket salad
- Char grilled quail with potato and chorizo
- Carpaccio of salmon, caviars and micro herbs
- Char grilled sardines with a fennel and caper salad
- Chicken liver terrine, red wine figs and crostini
- Thyme baked ricotta with softened cherry tomatoes
- Baked herb crusted half shell scallops with a tomato fondue

Secondi

- Scotch filet with truffled mushrooms and red wine jus
- Pork cutlet with pumpkin and chicory
- Crumbed veal loin with a zucchini ragu
- Barramundi filet with broccolini and a white wine garlic reduction
- Salmon filet with a celeriac and parsley puree
- Half baby chicken with a pancetta wrapped radicchio
- Lamb cutlets on a roasted pepper salad
- Cotechino sausage with leeks, lentils and mustard fruits
- Veal, leeks and porcini mushrooms ragu on a bed of polenta
- Duck breast with sour cherries and red cabbage

Dolci

- Homemade Tiramisu
- Pannacotta with berry compote
- Chocolate and pistachio semifreddo
- Chocolate and amaretti torte