

Valentines day 2018

primi

“Ostriche con pera”

coffin bay oysters with pinot grigio vinaigrette & smoked pear

or

“Bresaola di agnello”

house made lamb bresaola with grilled stone fruits, yoghurt, honey
& mint relish

or

“Verde carbonizzati”

charred broccolini, asparagus, snowpeas & chard with smoked pears,
pine nuts, currants & caramelized honey dressing

secondi

Prohibition Gin & tonic sorbet

principale

“Gnocchi di zucca e ricotta”

pan fired pumpkin & ricotta gnocchi with pancetta, radicchio, asparagus
& a sage-parmesan crumb

or

“Pancetta di maiale alla griglia e capesante”

twice cooked pork belly with Kangaroo Island scallops, crushed peas,
minted new potatoes & rhubarb sauce

or

“Burro di pesce in camicia”

butter poached yellowfin whiting with black truffle, zucchini
& brown butter finished with baby capers & preserved lemon

all mains accompanied by garlic fried potatoes with rosemary salt, seasonal greens with horseradish
butter & anchovy crumb & orange-witlof salad with fennel seed dressing

dolce

“Piastra cioccolato”

white chocolate tiramisu, dark chocolate salami, milk chocolate marquise,
gelati & dark chocolate sauce with raspberry macarons, shortbread
& spun sugar

NO DISCOUNT CARDS ACCEPTED, NO BYO PERMITTED UNLESS BY PRIOR ARRANGEMENT