

Ed Sheeran menu | 7th March

Primi

“Bresaola di agnello”

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

“Calamari fritti”

crisp fried fresh local calamari with a salad of wild rocket, watercress,
snow pea shoots, fresh lemon & house made tartare
or

“Gnocchi di zucca e ricotta”

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

Principale

“Pancetta di maiale alla griglia e capesante”

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

“Bistecca alla griglia”

grilled 250gm Little Joes Scotch fillet marinated in pickled horseradish
with a trio of charred vegetables, salsa verde & red wine jus
or

“Ravioli di inchiostro seppia e pesce”

squid ink & butterfish ravioli with spicy prawn bisque, heirloom tomatoes & shaved asparagus

all mains are served with garlic fried potatoes, seasonal greens & endive salad

Dolce

“Panna cotta al cocco e lime”

lime & coconut panna cotta with peanut-chili praline,
mango sorbet & coconut merangue
or

“Tiramisu cioccolato bianco”

white chocolate tiramisu with dark chocolate ice cream
& brandy snap
or

“Selezione di formaggi”

local cheese with quince paste, muscatels, mulled figs, lavosh
& wholemeal crackers