

### **Primi**

Selezione di antipasti

selection of house made antipasto from our daily board

or

Piatto di gamberi e prosciutto alla griglia

Pt Lincoln tiger prawns wrapped in prosciutto with fennel - witlof salad & lime aioli

or

Ravioli con anatra e zucca

confit duck & honey roasted pumpkin ravioli

with caramelised chestnuts, chevre, sticky balsamic & fried sage

### **Principale**

Saltimbocca di vitello

grilled veal with sage & prosciutto;

spinach, ricotta & pine nut cannelloni, pumpkin puree & peperonata

or

Pancetta di maiale

braised Boston Bay pork belly with crispy skin, braised cannellini beans,

purple carrots, celeriac & a sage jus

or

Spaghetti tutto mare spanner crab, black mussels, South Australian prawns,

fish & calamari with garlic, onions, chilli & parsley in a Napoli sauce

### **Contorni**

Insalata di rucola e pera con pecorino

wild rocket, pear & pecorino salad

### **Dolce**

Selezione di formaggi

a selection of local & imported cheeses

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

or

Tiramisu cioccolato bianco

white chocolate tiramisù with poached quince,

almond lace biscuit, chocolate gelati & berry coulis

or

Panna cotta di limetto e Nocello

lime & Nocello panna cotta

with strawberry syrup, pistachio biscotti & candied orange