

Valencia spritz, Prancing Pony summer ale or glass of Hentley Farm blanc de noir

Harris smokehouse smoked salmon & crab rotolo with apple pearls, baby cress & garlic tuille

primi

Port Lincoln lobster linguini with preserved lemon, chives, heirloom tomato sott'olio & cream

or

charred marble score 9 wagyu carpaccio with poached davidson plum, warrigal greens & finger lime caviar

or

baked figs in white balsamic with burrata, toasted almonds, basil pesto, micro herbs & charred ciabatta

secondi

Prohibition Gin & tonic sorbet

principale

summer venison rotolo with Mad Men syrup & saltbush, potato galette, butter beans, Kakadu plum relish & jus

or

saffron pappardelle with Boston Bay pancetta, roasted pumpkin, salted capers, sage & shaved winter black truffle

or

local snapper fillet with crocodile tortellini with cauliflower puree, roasted heirloom carrots & micro herbs

ALL MAINS COME WITH POTATO GRATIN, ROASTED BROCCOLLI & A SHAVED FENNEL & RADISH SALAD

dolce

“Piastra di cioccolato e frutta estiva”

chocolate marquis, truffles, chocolate salami, tiramisu gelati, white chocolate bark & dark chocolate dust
with candied apricots, salted raspberry, cured peach salsa & macerated figs