

L' altro mondo...

Tasting menu \$80 pp

House made bread with olive oil & butter.

Soft ricotta, focaccia crumble, tomatoes, chamomile infused honey, and cumin.

Baccala mantecato, pea puree, confit tomato salsa, dry olives, farro.

Pan seared scallops, pumpkin puree, pork crackling, and pickled kombu.

Quinoa, with caciocavallo, borage and turmeric meringue.

Cavatelli, with slow braised lamb ragu, oregano and broadbeans.

Hot beef Carpaccio, eggplant, mint, smoked onion and licorice jus.

Fruit and vegetable salad with pink grapefruit granita.

Dessert choice from a la carte menu.
Coffee or tea with petit fours.

Small tasting \$55 pp

House made bread with olive oil & butter.

Soft ricotta, focaccia crumble, tomatoes, chamomile infused honey, and cumin.

Baccala mantecato, pea puree, confit tomato salsa, dry olives, farro.

Cavatelli, with slow braised lamb ragu, oregano and broadbeans.

Hot beef Carpaccio, eggplant, mint, smoked onion, and licorice jus.

Dessert choice from a la carte.

Sides

Panzanella salad \$10

Rocket, Parmesan & tomato salad, balsamic dressing \$7

Crispy chunky potatoes with garlic and rosemary \$7

Corkage \$10 per bottle / Amex 3 % surcharge / To be enjoyed by whole table