



INDIVIDUAL

Beetroot Ravioli goat cheese filled, burned butter, sage, hazelnut

ENTRÉE – A SELECTION TO SHARE

Sourdough maitre d'hotel butter

Italian olives Mixed & Marinated

Salumi culatello, bresaola, parmesan, grissini

Zucchini flowers, fior di latte, basil, lemon.

Buffalo Mozzarella, eggplant agrodolce, shallot, crisp

MAIN COURSE – YOUR CHOICE OF

Eye Fillet 250gr, potato and cabbage gratin, truffle jus

'Cotoletta' Veal medallions, spring leaves, tartare sauce

Fish du jour wait staff to advise

Pipe rigate, prawns, zucchini, saffron, nduja

Pappardelle, braised duck, porcini mushroom ragu

CONTORNI –iceberg Salad, kohlrabi, radish, grape. French Fries