



\$90pp

ENTRÉE – INDIVIDUAL AND SHARING

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

Chorizo cauliflower puree, black olive, shallot salsa

Burrata grilled peas, watercress, anchovy crumb

Salumi selection sliced to order, served with grissini & quindillas

Bread selection of house-made focaccia, French baguette and shortbread

MAIN COURSE – YOUR CHOICE OF

Cotoletta' Veal rib medallion, cabbage, parmesan, jalapeno salsa verde

Porterhouse 250g southern ranges MB 4+ macadamia, mustard gremolata, celeriac puree, sangiovese jus

Fish du jour wait staff to advise

Amatriciana rigatoni, guanciale, pecorino

Mezze maniche Mooloolaba prawns, pistachio pesto, lemon

CONTORNI –Mixed green salad, champagne dressing and French Fries



\$100pp

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DESSERTS – A SELECTION TO SHARE

Chocolate fondant mixed berry, coconut

Tiramisu 'riserva'

Pannacotta baked apple, spiced mascarpone, caramel sauce