

SET MENU 1

MIN. 10 GUESTS - \$115 PP

House Baked Focaccia (V)

With balsamic vinegar & EVOO

ANTIPASTI (SHARING STYLE)

Roma Tomato Bruschetta

Basil, EVOO, Grana Padano

Antipasti all Italiana

Prosciutto levoni 16 months, sopressa, mortadella, pancetta, marinated vegetables, semi-dried tomato dip focaccia

Wagyu Seared Beef Carpaccio

Rocket leaves, Parmigiano Reggiano, EVOO, capers, aioli, aged balsamic glaze

Lemon Sorbet (individual)

MAIN COURSE (ALTERNATE DROP)

Barramundi alla Griglia

Lemon olive oil potato mashed, charred broccolini, basil oil, puttanesca sauce

Vino Rosso Short Rib (GF)

Potato mash, broccolini, crispy fried shallots

DESSERT (INDIVIDUAL)

Pannacotta

Poached pear, honeycomb



(LG) LOW GLUTEN (V) VEGETARIAN (VG) VEGAN

SEAFOOD: (I) IMPORTED (A) AUSTRALIAN (M) MIXED

Please note that we take every precaution when accommodating your special meal requirements. Please be aware that not all ingredients are listed in the dish description. If you have any dietary needs or allergies, please communicate to server.

il PIATTO 