

SET MENU 2

MIN. 10 GUESTS - \$135 PP

House Baked Focaccia (V)

Whipped ricotta, pistachio, herbs, balsamic vinegar & EVOO

ANTIPASTI (SHARING STYLE)

Sako Tuna Crudo

Ahi Tuna, smoky romesco aioli, pickled cucumber,
basil oil, micro herbs

Aranccini Quarte Formaggi

Italian cheeses, arborio rice, Napolitana sauce

Crispy Pork Belly (GF)

Balsamic bourbon glaze, apple mostarda, salsa verde, pickled shallots

Lemon Sorbet (individual)

MAIN COURSE (ALTERNATE DROP)

Pan Seared Tasmanian Salmon (A)

Green pea purée, orange and fennel salad,
tomato gastrique, confit tomato

Spring Baby Corn Fed Chicken

Wild mushroom creamy sauce, carrot purée,
garlic broccolini, roasted potato

Served with Garlic Tossed Broccolini & Rosemary Kipfer Potatoes

DESSERT (INDIVIDUAL)

Tortino al Cioccolato

Chocolate soil, vanilla ice cream



(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 