

# SET MENU 3

MIN. 10 GUESTS - \$155 PP

## Roma Tomato Bruschettas (V)

Basil, EVOO, Grana Padano

## Marinated Olives (VG) (LG)

Warm mixed olives marinated with citrus zest, rosemary and garlic

## ANTIPASTI

### Arancini Ai Funghi

Wild mushrooms, provolone, truffle aioli, parmesan cheese

### Antipasti all Italiana

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

### Pan Seared Scallop & Green Pea Risotto (I)

Herb oil, Parmigiano Reggiano

### Quattro Stagioni

Tomato sauce, fior di latte cheese, artichokes, ham, mushrooms, olives

### Raspberry Sorbet (individual)

## MAIN COURSE

(CHOOSE ONE)

### Pan Seared Tasmanian Salmon

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

### Rosemary Marinated Lamb Loin

Roasted cauliflower purée, pistachio and olive fregola, lamb jus

### Vino Rosso Short Ribs (LG)

Potato mash, broccolini, crispy shallots and pancetta

*Served with Garlic Tossed Broccolini & Rosemary Kipfer Potatoes*

## DESSERT

(ALTERNATE DROP)

### Il Piatto Tiramisu

Mascarpone, savoiardi, espresso

### Cannoli

Sicilian pastry filled with pistachio & ricotta



**(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 