

# BEL & BRIO

**\$98 per head**

## MENU

three courses

### Starters

**Swordfish Carpaccio**  
*citrus salad / pistachio / mint*

**Burratina Cheese**  
*heirloom tomatoes / croutons / basil oil*

**Black Angus Beef Tartare**  
*asparagus salad / Parmigiano crust / capers dressing*

### First Course

**Carnaroli Risotto**  
*smoked river trout / salmon caviar / crispy sage*

**Pappardelle**  
*slow cooked lamb ragout / roasted almonds*

**Cannellone**  
*buffalo ricotta / pumpkin / taleggio fonduta*

### Second Course

**Slow Cooked Baby Lamb**  
*smoked eggplant puree / confit cherry tomatoes / fennel pollen*

**Wild King Prawns**  
*pancetta / radicchio salad / bell pepper puree*

**Baked Zucchini**  
*ricotta mousse / Parmigiano crust / beetroot puree*

### Trilogy Of Desserts

**Wild Berries Italian Meringue**  
*strawberry and rose sorbet / chocolate fondant*

Tea and Coffee