

MENU TO SHARE

\$78 per head

STARTERS

Antipasto Board

*white truffle honey / fruit preserve
san daniele prosciutto / salame felino / beef bresaola
black pepper pecorino / asiago / gorgonzola dolce
lightly fried calamari / smoked paprika mayo*

FIRST COURSE

Handmade Pappardelle

wagyu beef cheek pappardelle / bitter chocolate dust

Risotto Carnaroli

wild king prawns / zucchini puree / bottarga

SECOND COURSE

Grilled Swordfish

cherry tomatoes / olives / capers / crispy herbs

Fried Cauliflower

sicilian almonds pesto / confit cherry tomatoes

12 hrs Slow Cooked Goat

celeriac puree / mint oil / fried sage

SIDES

Wild Rocket Salad

pear / Parmigiano / balsamic dressing

DESSERT

Lemon and Mint Sorbet

10% surcharge will apply on public holidays



BEL &
BRIO

SET MENU