

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