



MENU DEGUSTAZIONE

(Dinner only)

Artisan Bread

homemade bread selection / extra virgin olive oil / 12 years aged Modena balsamic vinegar / sea salt

Tuna

seared ruby tuna / sesame seed crust / shaved fennel / snow peas / marinated artichokes / citrus dressing / macadamia crumb

Risotto

saffron Carnaroli rice / king prawns / asparagus / smoked avruga caviar / dried capsicum

Tagliatelle

homemade egg tagliatelle / slow cooked pork ragu / spinach / fennel pollen

Cauliflower Gratin

kale pesto / heirloom baby carrots / confit cherry tomatoes / rosemary infused olive oil

Slow Roasted Lamb Shoulder

sweet potato purée / balsamic baby onions / demi-glace / crispy sage

Hazelnut Tiramisu

savoardi biscuits / Piedmont hazelnut mascarpone / wattle seed macaron

Petit Fours & Coffee

\$99

*\$75 standard wine matching / \$125 premium wine matching experience.
Degustazione unavailable after 8pm. Whole table only.*

Please note: All allergies must be notified to staff. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be completely allergen free.
10% surcharge applies on public holidays.
10% service charge applies for groups of 8 guests and over.



BEL &
BRIÖ