



**BEL & BRIO**

**TAGLIERE PICCOLO**

Prosciutto San Daniele / 24 months Parmiggiano  
Reggiano / Italian olives / artisan bread

*add South Coast oysters from Wapengo / passionfruit \$4.5 each  
add Oscietra caviar \$10 pp / \$300 per tin*

**TUNA CARPACCIO**

Green peas / zucchini flowers / Sicilian olives dressing

*add Tasmanian sea urchin \$10pp  
add Oscietra caviar \$10 pp / \$300 per tin*

**WAGYU SHORT RIBS**

Slow cooked / grilled asparagus / pickled cabbage /  
salt baked spring onions / London dry gin &  
mushrooms jus

**PASSION FRUIT TART**

Italian meringue / pistachio sorbet

- \$109 PP -

**G.H. MUMM**  
CHAMPAGNE