



\$85 BAR & DINING SHARING MENU

ANTIPASTI

to share

Charcuterie

*organic bread / fruit preserves / white truffle honey / San Daniele prosciutto /
Salame Felino / mortadella / 24 months Parmigiano Reggiano / burrata / Asiago /
marinated Italian olives*

Bruschetta

*toasted homemade bread / diced tomatoes / basil / extra virgin olive oil /
aged Modena balsamic vinegar*

PASTA & PIZZA

to share

Potato Gnocchi (v)

four cheese fondue / black truffle sauce / crispy sage

Spaghetti

*homemade egg spaghetti / spanner crab / fresh tomato / chili / herbs charcoal
bread crumb*

Margherita Pizza (v)

organic tomato sauce / mozzarella / fresh basil

Capricciosa Pizza

*organic tomato sauce / mozzarella / ham / mushrooms / artichokes / black olives /
cacciatore salami*

Mixed Leaf Salad

DESSERT

Sorbet of the Day



\$105 BAR & DINING PREMIUM SHARING MENU

ANTIPASTI

Charcuterie

organic bread / fruit preserves / white truffle honey / San Daniele prosciutto / Salame Felino / mortadella / 24 months Parmigiano Reggiano / burrata / Asiago / marinated Italian olives

Bruschetta

toasted homemade bread / diced tomatoes / basil / extra virgin olive oil / aged Modena balsamic vinegar

Tuna Salad

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

PASTA & PIZZA

Potato Gnocchi (v)

four cheese fondue / black truffle sauce / crispy sage

Spaghetti

homemade egg spaghetti / spanner crab / fresh tomato / chili / herbs charcoal bread crumb

Margherita Pizza (v)

organic tomato sauce / mozzarella / fresh basil

Capricciosa Pizza

organic tomato sauce / mozzarella / ham / mushrooms / artichokes / black olives / cacciatore salami

FROM THE GRILL

Wagyu Beef Scotch Fillet

wild rocket / shaved Parmigiano Reggiano / aged Modena balsamic vinegar / peppercorn sauce

Tuna Steak

grilled yellowfin tuna steak / salmoriglio dressing / mixed leaf salad with cherry tomatoes and Ligurian olives

Mixed Leaf Salad and roasted Potatoes

DESSERT

Sorbet of the Day



\$120 SHARING MENU

STARTERS

Bruschetta

sourdough bread / apple compote / buffalo ricotta mousse / crispy speck / aged balsamic from Modena

Beef Carpaccio

sliced Wagyu beef fillet / mascarpone mousse / roasted chestnuts / baby leaves / porcini dust

Roasted Pumpkin

twice baked pumpkin / smoked beetroot puree / gorgonzola mousse / walnut crumb / balsamic baby onions

PASTA

Gnocchi

homemade saffron potato gnocchi / porcini mushrooms / fresh truffle

Tagliatelle

homemade egg tagliatelle pasta / slow cooked venison ragu / wild mushrooms / Sardinian pecorino cheese / coffee chocolate dust

MAINS

Lamb shoulder

sweet potato puree / balsamic baby onions / lamb jus

King prawns

grilled king prawns / salsa verde / baby leaf salad

SIDES

(to share)

Mix Leaf Salad

Roasted Potatoes

DESSERT

Citrus Crush

buffalo ricotta / candied citrus / Italian merengue / limoncello sponge / mandarins / edible flowers



\$140 4 COURSE SET MENU

ON ARRIVAL

*warm homemade wholemeal sourdough bread served with aged balsamic vinegar
from Modena & extra virgin olive oil*

STARTER

Lobster Tartare
*freshly diced raw lobster / oregano dressing / finger lime caviar / black Carasau
bread*

PASTA

Potato Gnocchi
homemade saffron potato gnocchi / porcini mushrooms / fresh truffle

MAIN

Market Fish
Jerusalem artichokes puree / steamed silver beet / beetroot tuille

DESSERT

Citrus Crush
*buffalo ricotta / candied citrus / Italian meringue / limoncello sponge / mandarins /
edible flowers*