



SHARING MENU

STARTERS

Focaccina and olive oil

Beef Carpaccio

*sliced Wagyu beef / shaved parmigiano Reggiano / toasted hazelnuts / wild rocket / dark chocolate*

Burratina (V)

*creamy burratina / panzanella / sourdough crisps / roasted tomato sauce*

PASTA

Gnocchi

*homemade potato gnocchi / speck (cured and smoked pork belly) / zucchini / Stracchino mousse*

Spaghetti

*Frazer Island spanner crab / cherry tomato / chili / herbed charcoal bread crumbs*

MAINS

Lamb Shoulder

*slow cooked Margra Lamb shoulder / smoked sweet potatoe puree / fig vincotto jus*

King Prawns

*Grilled king prawns / citrus salad / pistachio crumbs / Salmoriglio dressing*

SIDES

Mixed Leaf Salad

Roasted Potatoes

DESSERT

Citrus Crush

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

