



4 COURSE SET MENU

ON ARRIVAL

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

STARTER

Beef Carpaccio
*sliced Wagyu beef / shaved parmiggiano Reggiano / toasted hazelnuts / wild
rocket / dark chocolate*

PASTA

Tagliatelle
*homemade egg tagliatelle / slow cooked venison ragu / Sardinian pecorino
cheese / porcini and coffee dust*

MAIN

Grilled Octopus
*slow cooked and grilled Abrolhos island octopus / sauteed friarielli / potato
mousse / oregano dressing*

DESSERT

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

