





4 COURSES SET MENU

\$140 per person

ON ARRIVAL

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

Cicchetti

Tuna tartare / pistachio pesto / bottarga / carasau bread

STARTER

Beef Carpaccio

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

PASTA

Tagliatelle

*homemade egg tagliatelle / slow cooked wagyu beef ragu /
eggplant / sardinian pecorino*

MAIN

NZ Red Snapper

*grilled NZ red snapper / baby heirloom baby carrots / purple cauliflower
mousse / coratina extra virgin olive oil*

DESSERT

Mandorla e cioccolato

*chocolate crust / almond mousse / almond praline / liquorice
gelato*