

MEAT and POULTRY

- Roasted lamb back strap with pumpkin veloute', new potatoes & fried parsnips, mint sauce
- Chianti braised Cape Grim beef cheek, sweet potatoes mash, parsnip crisps
- Twice cooked spatchcock, capsicum peperonata and roasted rosemary vitellottes
- Sous vide duck breast, glazed chestnuts, carrot cream and vincotto reduction
- Saffron ossobuco with herbed spaetzli, gremolata butter
- Confit pork belly, celery and cabbage salad, glazed walnuts, wine jus
- Porterhouse tagliata with confit tomatoes, parmesan crisps, rocket and balsamic cream

FISH

- Poached snapper, celeriac puree', glazed root vegetables and lemon infusion
- Pan seared salmon, red rice with veg crudités, parsley oil crispy basil
- Grilled swordfish with Sicilian caponata, mandarin oil and caper berries
- Gurnard meuniere with roasted witlof wrapped in pancetta
- Seared tuna with Sardinian fregola salad, artichokes and anchovies cream
- Roasted kingfish, peas veloute, tendrils and crispy bacon shards
- Pan fried sea bass fillet, cauliflower puree and garden vegs bundle

PASTA AND RISOTTO

- Beetroot and amaretti ravioli with foamed butter, parmesan and poppy seeds
- Tagliatelle with slow cooked lamb, fresh peas and crispy onion
- Trofie with asparagus cream, crispy pancetta and parmesan wafers
- Black agnolotti with ricotta and sea bass, bisque reduction, cherry tomatoes and sautéed prawns
- Oven baked gnocchi, buffalo mozzarella cheese, Sanmarzano tomato sauce, crispy basil
- Risotto with Jerusalem artichokes cream, their crispy skin and parmesan flakes
- Carnaroli risotto with broccoli cream, spicy 'nduja sauce and buffalo burrata

