



PRIVATE MENU *By Chef Francesco*

Entree

Fillet Beef carpaccio, shaved pecorino cheese, light Italian dressing, and fresh herbs.

Fremantle octopus tentacle, royal blue potato cream, marinated Italian olives, sundry tomatoes, and capers dust.

Glazed king oyster, mushroom, spinach purée, parmesan chips, and charcoal soil.

Seared scallops, pea purée, crispy snap pea, sweet chilly drop, and balsamic reduction.

Burrata served on medley tomatoes carpaccio, Italian basil pesto, roasted cherry roma foam and Sicilian Olive.

Main

Slowed cooked pork capocollo, chianti red wine poached pears, pecorino sauce and baby spinach leaves.

Tortelli pasta filled with burrata, Manjimup black truffle, served on roasted cherry tomatoes foam.

Pumpkin risotto, taleggio, balsamic reduction, pumpkin dust, and sorrel leaves.

Seared Baccalà Cod, Mediterranean sauce emulsion, broccolini and pine nuts.

Slow cooked lamb rump, baby carrots purée, red wine reduction and popped amaranth.

Desert

Lavender crème brûlée, camomilla coulis and bee pollen.

Tiramisù in Chocolate Globe and White chocolate soil.

Millefeuille cannolo, mango puree and Italian passito wine.

Giandua Tart, Hazelnut parfait, fresh raspberries, coulis and white chocolate flakes.