



PRIVATE MENU *By Chef Valentina*

Entree

Ricotta Gnocchi burned butter & sage, heirloom tomatoes, macadamia & basil pesto.

Kingfish Tartar, citrus dressing, shaved fennel and orange salad, salmon roe.

Roman Suppli`, porcini, buffalo mozzarella, thyme infused aioli.

San Daniele Prosciutto & rock melon salad, dried ricotta crumble, vincotto.

Main

Hand-made Pappardelle, lamb and Chianti ragu`, wild olives, Tuscan pecorino.

Chicken Maryland, Dijon & honey, sauteed broccolini, sweet potato puree.

Grass fed Beef fillet served medium rare, roasted carrots puree, caramelised baby onions, roasted leek, aged balsamic reduction.

Crispy skin Tasmanian salmon, cauliflower mash, chargrilled asparagus & crispy chorizo.

Eggplant parmigiana, buffalo mozzarella, aged parmesan, traditional sugo & basil emulsion.

Desert

Buttermilk Panna Cotta, rhubarb & strawberries coulis, cantucci crumble.

Millefoglie, diplomatic cream, chocolate ganache, merengue.

Tiramisu`, traditional espresso, ladyfinger, mascarpone & marsala cream.

Sicilian Cannoli, citrus compote, whipped spiced ricotta, pistachio praline.