

your menu

CHEF
Marco Aglitti

Canapes:

Baby cannolo, mortadella mousse, crumbed pistacho and peppermint

Tuna tartare, anchovies colatura, chive oil, creme acidulee

Entrees:

Crayfish, stracciatella, passion fruit and tomato confit

Goat cheese ravioli, cured pancetta, wild rocket sauce, brown butter sage

Mains:

WA Snapper/Emperor, celery, orange braised choi, basil dressing

Lamb rack rose', smoked goat cheese ravioli, salsa verde, honey lemon gravy

Dessert:

Mascarpone Custard, Chocolate , Coffee soil, Meringue powder, port wine reduction

** V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free



CHEFIN

love food experiences