

your menu

CHEF
Lino Sauro

4 Course Fine Dining

Canapes:

Gnocco fritto, Tropea onion jam, truffled cream,
Serrano

Kipfler Pave', Ora King salmon tartar, furikake
DF, GF

Starter:

Egg tonnarelli, spicy crab sauce , XO pandorato

Main;

Chargrilled Swordfish Steak, Baby capers ,
muscatels and burnt butter, greens

Dessert:

Cinnamon Ricotta cream & visciole tart



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