

your menu

CHEF
Lino Sauro

Romance

Entrees:

SA kingfish pesce crudo, salamoreci, cucumber, fingerlime, red apple GF, DF

Fresh burrata cheese, almond pesto, red plums, chilli GF, V

Abroholos scallops, pan-seared, saffron, Nduja sauce GF

Mains:

Homemade prawns ravioli, burnt butter, truffled woodfired potatoes

Grilled mulloway, braised fennel, lemon butter, raisins, capers GF

Roast beef, salt-baked heirloom carrots, cream, black garlic

Desserts:

Mille-feuille, pistachio cream

Fresh ricotta mousse, Visciole Amarene tart



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