



FATHER'S DAY

Menu

\$100 per person • 4 course

STARTER

Rosemary and sea salt focaccia, E.V.O. aged balsamic, whipped ricotta dip and warm marinated olives

ENTRÉE

Choice of one

Tonno Crudo, sashimi-grade yellowfin tuna (SA), pistachio-crusted and thinly sliced, with orange, goat's cheese, citrus emulsion and petite herb salad

Fiore di Zucchini, lightly battered and fried zucchini flowers filled with ricotta and lemon, served with beetroot and walnuts

Carpaccio di Manzo, seared beef tenderloin, pickled Italian mushrooms, shaved Parmesan, baby rocket and mustard dressing

Calamari Fritti, rocket, fennel, basil mayonnaise and lemon

Croquette al Tartufo, béchamel, truffle, mozzarella and caramelised onions

MAIN

Choice of one

Bistecca Pepata, Black Angus eye fillet steak with peppercorn sauce, creamed potatoes, asparagus and Café de Roma butter

Pesce del Giorno, market fish — please ask our friendly staff

Pappardelle con Guancia di Bue, slow-braised ox cheek with egg pasta, wild mushrooms, mascarpone cream, finished with pangrattato and Grana cheese

Risotto Zafferano e Gamberi, Spencer Gulf king prawns (SA) with saffron risotto and prawn bisque

Melanzana Parmigiana, baked layers of fried eggplant, fior di latte cheese, tomato and basil sugo

DESSERT

Sweet things to share

Crostata con Crema Frangipane e Ciliegie, cherry and frangipane tart with pistachio and mascarpone cream

Bomboloni Ripieni, vanilla custard-filled doughnuts with Belgian milk chocolate glaze and hazelnut praline

TO ADD

½ dozen natural oysters with lemon and mignonette.	\$36
Truffled fries	\$15
Garden salad	\$16
Rosemary and garlic-roasted potatoes	\$16
Sautéed green beans, fried shallots, hazelnut butter and fetta	\$16
Caprese salad, heirloom tomatoes and buffalo mozzarella	\$25

