

# 2 Course Set Menu

\$90pp

## Individual

Beetroot ravioli, goats cheese, burnt butter, sage, hazelnut

## Entree to share

Blanc bakery bread basket, cultured butter

Buffalo mozzarella, charred grapes, olive tapenade, rosemary, walnut crumb

Polenta chips, cacio e pepe sauce, pecorino

Capocollo, sweet mustard pickles, focaccia crisp

## Main Course to choose

Gippsland eye fillet, 200g, confit asparagus, asparagus puree, sangiovese jus

'Cotoletta' Veal medallion, cabbage, Parmesan, fried capers

Fish du jour - wait staff to advise

Pappardelle, braised MB 9 wagyu chuck ragu, eggplant, chilli

Gnocchi, garden peas, asparagus, fresh buffalo mozzarella

## Sides served alongside mains

Garden salad, champagne dressing

French fries

# 3 Course Set Menu

\$100pp

## Individual

Beetroot ravioli, goats cheese, burnt butter, sage, hazelnut

## Entree to share

Blanc bakery bread basket, cultured butter

Buffalo mozzarella, charred grapes, olive tapenade, rosemary, walnut crumb

Polenta chips, cacio e pepe sauce, pecorino

Capocollo, sweet mustard pickles, focaccia crisp

## Main Course to choose

Gippsland eye fillet, 200g, confit asparagus, asparagus puree, sangiovese jus

'Cotoletta' Veal medallion, cabbage, Parmesan, fried capers

Fish du jour – wait staff to advise

Pappardelle, braised MB 9 wagyu chuck ragu, eggplant, chilli

Gnocchi, garden peas, asparagus, fresh buffalo mozzarella

## Sides served alongside mains

Garden salad, champagne dressing

French fries

## Dessert a selection to share

Riserva Tiramisu

Limoncello pannacotta, amaretti crumb, lemongrass gel

Selection of local & imported cheeses, pickled baby fig, Bark flat bread