

New Year's Eve

Thursday 31st December 2020

pane

organic sourdough – extra virgin olive oil

sourdough – stracciatella – tomato – anchovies

crudo

kingfish crudo – seasonal fruit – smoked mozzarella – finger lime

slow cooked veal – tuna mayonnaise – fried capers – parsley oil

risotto alla marinara

aged carnaroli risotto – seafood ragout – parsley
gamberoni

south australian king prawns – salmoriglio dressing

wagyu tagliata

wagyu tri-tips steak – black garlic mayonnaise

maiale alla pizzaiola

pork neck – napoletana sauce – oregano – stracciatella

patate

roast potatoes – rosemary

bombolone - nutella cannolo - ricotta tiramisu

\$95 per person

Menu is subject to change without notice. A card processing fee applies.