

\$88++ PER PERSON, PLUS A GLASS OF PINK PROSECCO ON ARRIVAL

To Start

SHARING BRUSCHETTA

Toasted homemade focaccia topped with balsamic-roasted beetroot, pumpkin purée, amaretti, velvety ricotta & vegetable crisps

Mains

35-DAY DRY-AGED SIRLOIN STEAK

220g sirloin steak cooked pink, served with a chicken-liver crostini, deep fried sage & amazing Italian truffle

RIGATONI WITH PESTO ALLA GENOVESE

Fresh basil pesto tossed through homemade rigatoni pasta, topped with smoked mozzarella & pangrattato

LOBSTER AL FORNO

Half a marinated lobster, roasted with a silky Parmesan sauce & crispy pancetta, served with spaghetti pomodoro

All served with sweet roasted root vegetables & potatoes with toasted fennel & garlic

~ Desserts ~

INDULGENT DESSERT PLANK

Epic chocolate brownie, homemade tiramisù, profiteroles and Pavlova

SPECIALTY TEAS & ARTISANAL COFFEE BY MUSETTI