

Valentine's day

Dinner 14.02.2025

4 course tasting menu 120 pp

Aperol Spritz - Prosecco, Ginger, Orange & Soda 21
Barrel Aged Negroni - Campari, Four Pillars Gin,
Cinzano Bianco & Orange 22
Sicilian Negroni - Cos Naturale Vermouth, Amaro,
Cardamaro & Blood Orange 22

optional courses are offered - supplementary charges

we are able to cater for all dietaries on the evening including
vegan and gluten free requests.



CICCHETTI optional - supplementary dishes

Tathra Sydney Rock Oyster, Lemon & Roe 6ea
Zucchini Fritti 14
Alto olives 'miste' 12
Wood fired rosemary focaccia 14 | add honey & whipped
ricotta 5
Prosciutto San Daniele 24 month & Local Figs 24
Wagyu Bresaola MBs 7, Rucola & Reggiano 22

ANTIPASTI {shared dishes for the whole table }

Smoked Swordfish 'Crudo', Fried Caper, Lemon &
Watercress'
Zucchini Flower, Peach & Goat's Milk Vinaigrette

PASTA e RISOTTO {choice one dish pp} house made gluten free pasta options available 4

Pumpkin, Ricotta & Leek Tortellini, Burnt sage butter
& aged reggiano
Fusilloni, Pork & Fennel Sausage, Bitter Greens, Chilli
& Guanciale
Tagliolini, Ballina Spanner Crab, Tomato, Samphire &
Bottarga
Scallop & Prosecco 'alla busara' Risotto

PIATTI PRINCIPALI {choice one dish pp}

Wood fired Blue Eye Cod, Fennel, Orange & Bagna
Cauda
Grilled O'Connor Striploin MBS 3+, Celeriac &
Horseradish
Wood baked Eggplant Parmigiana,

CONTORNI

Red oak, cos, ricotta salata & peach 14
Ramarroi Farm heirloom tomato - caprese salad 26
green beans - al pesto Genoese 14
baked rosemary potatoes 14

DOLCI {choice one dish pp}

Tira Mi Su
Amedei Chocolate & Hazelnut 'gianduiotto', Salted
Caramel & Raspberry
Lemon Curd Tart & Caramelised Fig

supplementary - cheese course for one
washed rind taleggio 16

(Menu subject to change due to availability of seasonal produce)