San Valentino

Saturday 14 February · Dinner Menu Set $160 per person | 5 courses –

Please select one dish per person per course.

Stuzzichino (on arrival)

Buffalo mozzarella, shaved bottarga, white peach, basil

1. Aperitivo

Southern calamari & Abrolhos Island scallop 'fritto misto di mare', finger lime

Fillet of beef carpaccio, shaved Testun, salsa verde, fried baby capers, watercress

2. Antipasto

Burrata, zucchini flower, summer herbs, toasted almonds, aged balsamic

Hiramasa kingfish crudo, shaved fennel, sage, citrus

Optional supplement (to share)

Spencer Gulf prawns, chargrilled, Calabrian chilli butter, salsa rossa, lemon

+$20 per person

3. Pasta

Mezzalune ripiene di ricotta e spinach, burnt sage butter & amaretti

Tonnarelli allo scoglio — blue swimmer crab, zucchini, Jervis Bay black mussels, SA vongole, chilli, gremolata

4. Secondo

Woodfired Market fish, *'in cartoccio'*, lemon, caper, fregola & charred lemon

Striploin tagliata — Rangers Valley, NSW (MB3+), horseradish crema, grilled spring onion, radish & rocket

Optional main supplement (to share – replaces main course)

From the wood grill -
Bistecca for two — bone-in sirloin, Little Joe's, NSW (MB3+), rosemary, lemon, horseradish*+$40 per table*

5. Dolce

Italian & Sons tiramisù

Honey panna cotta, apricot & raspberry

Amedei Tuscan chocolate sorbet, honeycomb

Please advise of any dietary requirements when booking. Menu is subject to availability of seasonal produce.