

## **\$65 menu**

### **Shared Starters:**

Freshly shucked oysters  
Crostini  
Kingfish tartare  
Capocollo  
Marinated olives from Mt Zero

### **Main Course (guest's choice):**

Rainbow trout, cannellini beans, fennel, dill  
Caserecci, chilli, fresh tomato, cime di rapa  
Pork cotoletta, Italian coleslaw, lemon  
Confit duck leg, white bean cassoulet

Potatoes & a simple green salad for the table to share

### **To Finish:**

A selection of biscotti & sweets

## **\$75 menu**

### **Shared Starters:**

Freshly shucked oysters  
Crostini  
Capocollo  
Marinated olives from Mt Zero

### **Shared Pasta Course:**

Caserecci, chilli, fresh tomato, cime di rapa  
Risotto of cauliflower, white onion + parmesan

### **Main Course (guest's choice):**

Market fish, herb salad, brown butter sauce  
Pork cotoletta, Italian coleslaw, lemon  
Confit duck leg, white bean cassoulet  
Leek + blue cheese tart, waldorf salad

Potatoes & a simple green salad for the table to share

### **To Finish:**

A selection of biscotti & sweets

## **\$85 menu**

### **Entrée (guest's choice):**

Saffron cured kingfish, charred mandarin, sea vegetables, bottarga  
Burrata, grilled leeks, hazelnuts, dill  
Country style terrine, house pickles, hot mustard

### **Main Course (guest's choice):**

Butter roasted rockling fillet, parsnip, salmoriglio, lemon  
Char grilled Angus rump cap, celeriac remoulade, Café de Paris  
Butcher's cut Victorian lamb, warm kipfler potato salad, pencil leeks  
Risotto of cauliflower, white onion + Parmesan  
Duck fat chips  
Charred broccolini with chilli + pangrattato

### **To Finish (guest's choice):**

Chocolate ganache tart, cocoa nib + pine nut crumble, double cream  
Tiramisu  
Local cheese selection, house made lavosh, seasonal fruit