

Valentine Menu

1 glass of sparkling upon arrival

Antipasto (To Share)

Oysters 6/e

Marinated Olives 10

Charcuterie, cured meat, terrine, pickles, marinated olives, gnocco fritto 55

Seafood selection, carpaccio, smoked, crudo, cured & marinated fish, pickles, fennel lavosh 60

Primo

FRIED "SARDINES BECCAFICO"

orange gel, white wine, bay leaf sauce

BEEF CARPACCIO

pickled red onion, radish, wild rocket, citronette, Parmigiano Reggiano

BURRATA

heirloom tomato carpaccio on fresh black olive focaccia, caper powder

Secondo

RAVIOLONE OF EGGPLANT ALLA NORMA

tomato sugo, shaved ricotta salata

RISOTTO CARNAROLI

roasted pumpkin puree, seared Shark Bay scallops, thyme

PAN FRIED BARRAMUNDI FILLET

capsicum and paprika sauce, zucchini flower with ricotta fried in saffron tempura

CHAR GRILLED LAMB BACKSTRAP

potato, mushroom pave, celeriac cream, jus

Includes one Side dish

+ Garden Salad

+ Crispy Potatoes

+ Seasonal Vegetables

Dolce

TIRAMISU

traditional De Bortoli Recipe

WHITE CHOCOLATE PANNACOTTA

berry mousse, meringue

3-course Menu \$95

+ Wine Pairing \$140