

Weekend Menu
2 course \$65pp / 3 course \$80pp

Primi

Carpaccio
Beetroot carpaccio, goats cheese mousse, candy walnuts

Arancini
N'duja arancini, saffron aioli

Parfait
Duck liver parfait, burnt orange, brioche, cornichons

Hot smoked salmon
King Ora salmon, Yarra Valley caviar, pickled vegetables, horseradish, dill

Secondi

Risotto
Wild mushroom risotto, black garlic, Yarra Valley truffle, marjoram

Gnocchi con ragú di maiale
Potato gnocchi, pork shoulder ragú, fennel, chilli and pecorino

Agnello
Braised lamb shoulder, baby vegetables, panelle

Barramundi
Cone Bay barramundi, leek, fennel, kipfler potatoes, lemon pressed olive oil

Contorni

Chips, confit garlic and rosemary 10
Rocket salad, Gorgonzola Dolce, pear, walnut 10

Dolce

Affogato
Espresso, vanilla gelato, frangelico

Tiramisu
Mascarpone, savoiardi, coffee, Noble One, coffee ice cream

Fondant
Hazelnut chocolate fondant, raspberry, yoghurt sorbet

Semifreddo
Pear and nougat semifreddo, caramelized white chocolate, feuilletine

Menu is subject to change
Public Holidays & Weekends – 2 or 3 course menu only applies
Chef - Ben Levene