

Valentine Menu

1 glass of sparkling upon arrival

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

+ 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

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

one side dish to share

+ 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