

ITALIAN WINTER MENU

ADDITIONAL

Oysters, natural or battered - \$6 each

Polenta frita - *Polenta chips, whipped gorgonzola, blue borage honey & rosemary* (6) \$14

Gnocchi fritto - *Fried puffs of dough, served with whipped stracciatella & bresaola* (4) \$18

ENTRÉE

PLEASE SELECT ONE

Grilled octopus & charred fennel salad
citrus & confit fennel dressing with smoked celeriac

or

Soft poached egg, potato & black truffle crema
sautéed mushrooms, hazelnut & grilled sourdough

MAIN COURSE

PLEASE SELECT ONE

Slow cooked duck leg, chestnut & potato gnocchi
with brown butter sauce, mushrooms & aged balsamic

or

Pan fried local fish with a winter caponata
stuffed calamari, with a tomato & shellfish broth

Add: Hand cut pappardelle, black truffle & butter sauce +15

DESSERT

PLEASE SELECT ONE

Tiramisu

or

Poached pear in spiced red wine with mascarpone & amaretti biscuit crumble

3 Courses - 65pp