



Charred flat bread

marinated olives



Tuna carpaccio

watercress, summer fruits, citrus oil

House made Tortellini

roasted pumpkin, rocket, pecorino & ricotta, brown butter & sage

Baked herbed Scampi

pan seared olive gnocchi, truffle emulsion



Green gazpacho shot



Fresh wild barramundi

pangrattato, scallops wrapped in pancetta, celeriac remoulade

Hazelnut dusted pork medallions

eggplant puree, fig compote, port reduction, cinnamon oil

Veal rolled with mushroom ragu and rosemary

sweet potato duchess, truffled spinach puree, juniper berry jus



White chocolate parfait

flambé' berries finished with shaved couverture chocolate

Tuaca and hazelnut semifreddo

pistachio soil, white mozart ice cream, summer fruits