

4-COURSE SET MENU

CHRISTMAS 2024

Entrée, Pasta, Main & Dessert

\$150 PER ADULT | \$59 PER CHILD

If you would like to begin with Oysters (\$6 ea) on arrival please choose the additional option upon booking.

ANTIPASTI — entrées to share

COZZE DI ADRODOLCE

Smoked skewered mussels in agrodolce

TACCHINO TONNATO

Roast turkey, classic tonnato sauce

CRUDO DI PESCE

Fish crudo, coastal herbs, saffron oil, tomato consommé

BOMBOLONI CACIO E PEPE (also in children's menu)

Sourdough doughnuts, pecorino, Tasmanian mountain pepper

PRIMO — pasta

RAVIOLI AI GAMBERI

Skull Island prawn ravioli, Yarra Valley cherry tomato bisque, basil

FOR CHILDREN - GNOCCHI ALLA NAPOLETANA

House-made gnocchi with Napoli sauce

Children 3yo and under eat for free (Gnocchi Napoli).

Children's menu is available for 13yo and under.

Gluten free, pescatarian and vegetarian options available, please inform us a minimum of one-week prior, as changes cannot be made on the day.

15% service fee applies on public holidays.

SECONDO — main

ARROSTO DI MAIALE

Roast pork loin, crackling, smoked ricotta crumble, fresh berries, pork jus

FOR CHILDREN - LASAGNE AL FORNO

Wagyu ragu lasagna

Served with salad and potatoes

DOLCI — desserts to share

SOSTA TIRAMISU

Tiramisu, Marsala & coffee foam, chocolate shard

PANETTONE

Served with a selection of condiments

FOR CHILDREN - GELATI DELLA CASA

House-made ice cream scoop in various flavours

Pasta is made fresh in house.

Menu items may contain or come into contact with wheat, eggs, nuts and milk. Please advise of any allergies.