

*Entrées, Main & Dessert*

**ANTIPASTI MISTI** — *entrées to share*

**SALUMI MISTI E GIARDINERA**

Cured meat selection and house-made pickles

**MOZZARELLA E MELANZANE**

Buffalo mozzarella, grilled eggplant, confit garlic

**POLIPO, NDUJA E PATATE**

Western Australia octopus, house-made 'nduja sauce, roast potatoes

**MAIN** — *choice of*

**GNOCCHI ZUCCA E PECORINO**

Potato gnocchi, pumpkin sauce, pecorino romano, sage

**SPAGHETTI ALLE VONGOLE E BOTTARGA**

Spaghetti, clams, bottarga, garlic, chilli

**AGNOLOTTI DI POLENTA E CAPRETTO**

Agnolotti, polenta & goat curd filling, Coorong goat ragu

**ROCK FLATHEAD ALLA MUGNAIA**

Rock flathead fillet, beurre blanc, fermented wild garlic, native citrus, fennel salad

**COSTINA DI MAIALE**

Western Plains pork cutlets, fig glaze, Tuscan kale kimchi

*All served with salad and potatoes*

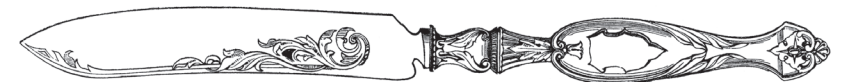
**DOLCI** — *choice of*

**BABBA E FICHI D' INDIA**

Rum baba, vanilla Chantilly, prickly pear puree

**SEMIFREDDO ALLE NOCCIOLE, CAMELLO E CASTAGNE**

Hazelnuts semifreddo, salted caramel, chocolate soil, black chestnuts



*All pasta is made fresh in house. Gluten free options available.*

*Menu items may contain or come into contact with wheat, eggs, nuts and milk. Ask our staff for more information.*

## 4 COURSE SET MENU - \$110 PER GUEST

AUTUMN / AUTUNNO 2024 - VI

*Entrée, Pasta, Main & Dessert*

### ANTIPASTI MISTI — *entrées to share*

#### SALUMI MISTI E GIARDINERA

Cured meat selection and house-made pickles

#### MOZZARELLA E MELANZANE

Buffalo mozzarella, grilled eggplant, confit garlic

#### POLIPO, NDUJA E PATATE

Western Australia octopus, house-made 'nduja sauce, roast potatoes

### PASTA — *choice of*

#### GNOCCHI ZUCCA E PECORINO

Potato gnocchi, pumpkin sauce, pecorino romano, sage

#### SPAGHETTI ALLE VONGOLE E BOTTARGA

Spaghetti, clams, bottarga, garlic, chilli

#### AGNOLOTTI DI POLENTA E CAPRETTO

Agnolotti, polenta & goat curd filling, Coorong goat ragu

*All pasta is made fresh in house. Gluten free options available.*

*Menu items may contain or come into contact with wheat, eggs, nuts and milk. Ask our staff for more information.*

### MAIN — *choice of*

#### ROCK FLATHEAD ALLA MUGNAIA

Corner Inlet rock flathead, beurre blanc, fermented wild garlic, native citrus, fennel

#### COSTINA DI MAIALE

Western Plains pork cutlets, fig glaze, Tuscan kale kimchi

#### FILETTO AL VINO ROSSO

Rangers Valley tenderloin, red wine jus, celeriac, silverbeet

*All served with salad and potatoes*

### DOLCI — *choice of*

#### BABBA E FICHI D' INDIA

Rum baba, vanilla Chantilly, prickly pear puree

#### CHEESECAKE AL MIELE

Raw honey cheesecake, honeycomb, crème fraîche

#### FORMAGGI

Cheese selection