

*Entrées, Main & Dessert*

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

**ANTIPASTO TOSCANO**

Prosciutto, finocchiona, pecorino toscano, preserved mushrooms, house-made focaccia

**BURRATA, PESCHE, SAMBUCA E MIELE**

Burrata, peach & sambuca compote, fermented honey jelly

**CRUDO DI PESCE SPADA**

Cured swordfish, sugar plum tomatoes, saffron oil, coastal herbs

**MAIN** — *choice of*

**GNOCCHI IN BIANCO**

Potato gnocchi, parmigiano, toasted halenuts, 12yo balsamic

**LINGUINE ALLE VONGOLE E BOTTARGA**

Linguine, clams, bottarga, garlic, chilli

**PAPPARDELLE AL RAGU**

Pappardelle, ossobuco ragu, parmigiano

**PESCATO DELL GIORNO**

Fish of the day, seasonal garnish

**PANCETTA DI MAIALE ARROSTO**

Western Plains grilled pork belly, smoked sheep's yogurt, broad beans, basil oil

*All served with salad and potatoes*

**DOLCI** — *desserts to share*

**SOSTA TIRAMISU**

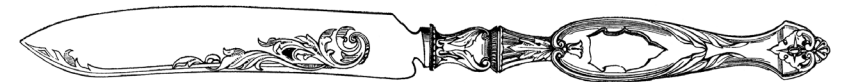
Tiramisu, marsala & coffee foam, chocolate shard

**SEMIFREDDO ALLO YOGURT, AMARENA E CIOCCOLATO BIANCO**

Yogurt parfait, cherries three-ways, white chocolate & meringue crumble

**FORMAGGI**

Cheese selection



*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 - \$120 PER GUEST

SUMMER / ESTATE 2024 - VI

*Entrée, Pasta, Main & Dessert*

### ANTIPASTI MISTI — *entrées to share*

#### ANTIPASTO TOSCANO

Prosciutto, finocchiona, pecorino toscano, preserved mushrooms, house-made focaccia

#### BURRATA, PESCHE, SAMBUCA E MIELE

Burrata, peach & sambuca compote, fermented honey jelly

#### CRUDO DI PESCE SPADA

Cured swordfish, sugar plum tomatoes, saffron oil, coastal herbs

### PASTA — *choice of*

#### GNOCCHI IN BIANCO

Potato gnocchi, parmigiano, toasted halenuts, 12yo balsamic

#### LINGUINE VONGOLE E BOTTARGA

Linguine, clams, bottarga, garlic, chilli

#### PAPPARDELLE AL RAGU

Pappardelle, ossobuco ragu, parmigiano

*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*

#### PESCATO DELL GIORNO

Fish of the day, seasonal garnish

#### PANCETTA DI MAIALE ARROSTO

Western Plains grilled pork belly, smoked sheep's yogurt, broad beans, basil oil

#### BAVETTE AL VINO ROSSO E MIDOLLO

200g MB4 Rangers Valley flank steak, roasted bone marrow, spring leaf, gremolata

*All served with salad and potatoes*

### DOLCI — *desserts to share*

#### SOSTA TIRAMISU

Tiramisu, marsala & coffee foam, chocolate shard

#### CHEESECAKE AL MIELE

Raw honey cheesecake, honeycomb, crème fraîche

#### FORMAGGI

Cheese selection