

4-COURSE SET MENU

NYE 2024

Entrée, Pasta, Main & Dessert

\$140 PER ADULT | \$49 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*

CROCCHETTE DI COTECHINO E SPUMA ALLE LENTICCHIE

Cotechino croquette, lentil mousse

VANNELLA BURRATA

Vannella burrata, Yarra Valley heirloom tomatoes, basil crumble

CRUDO DI PESCE

Kingfish, dill foam, fermented chilli, sour cream

FOR CHILDREN - BOMBOLONI CACIO E PEPE

Sourdough doughnuts, pecorino, Tasmanian mountain pepper

PRIMO — *pasta*

TORTELLINI ALLE CAPELANTE E PROSCIUTTO

Scallop mousse tortellini, prosciutto broth

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.

5% service fee applies.

SECONDO — *main*

ETTO D'ANATRA, COSCIA IN CROSTA, CILIEGIE ALLA GRAPPA

Duck two-ways; roast duck breast, duck leg pie, grappa cherries

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.