



## SET MENU

6+ people

Entrée and Main - \$60 per person  
Entrée, Main and Dessert - \$70 per person

### Primi - to share

Salt Cured Olives, Palm Toffee, Dried Chilli GF (v)  
Grain Organic Bakery Sourdough, Chestnut Honey Butter (v)  
Porcini Arancini (v)  
Roast Portobello Mushrooms, Pumpkin Puree, Stracciatella Cheese, Burnt Butter, Sage (v) GF  
Salumi Plate

### Secondi - choice

Calamarata, Lamb Ragù'  
Veal Scaloppine, Mushrooms, Garlic & White Wine  
Fish of the Day GF

Vegetarian option available

### Contorni - to share

Rosemary Roast Potatoes (v) GF

### Dolci - choice

Mr. Black Tiramisu  
Pear & Ricotta Torte

**Gratuity** - A 5 % service charge is applicable to the bill total. (tip)  
(GF) Gluten Free, (v) Vegetarian, Card Charge 1%, Public Holiday Surcharge 10%