

Set menu number 3

primo piatto

guests to choose between

carpaccio, raw eye fillet with parmesan and capers

capersante, seared scallops with truffle emulsion and chilli oil

antipasto misto, Italian meats cheeses and marinated veg

secondo piatto

guests to choose between

pesce del giorno, the freshest local fish we can source

pollo del giorno, oven baked chicken supreme

vitello al marsala, veal scallopine with marsala, prosciutto and provolone.

dolci

guests to choose between

panna cotta al amaretto

warm chocolate mud cake

2 courses \$52.50. pp

3 courses \$62.50 pp

please no BYO