

Primi

Snapper

Local snapper crudo, grapefruit, radish, insalata, bottarga

Terrine

Smoked ham hock terrine, peas, spring greens, crostini

Burrata

Italian cow milk cheese, rocket, fennel, kalamata olive, dried tomato, aged balsamic vinegar

Risotto

Asparagus risotto, spinach, preserved lemon, pecorino pepato

Secondi

John Dory

John Dory fillet, tomato consomé, vine tomato, leek, dill

Lamb rack

Lamb rack, herb pangrittato, semolina gnocchi, cauliflower, cavolo nero

Chicken ballotine

Milawa free range chicken, zucchini, chickpea, port and orange dressing

Linguine

Squid ink linguine, Spanner crab, Snapper, Yarra Valley caviar, capers, garlic, chill cured egg yolk

Ravioli

Ricotta ravioli, rainbow chard, pine nuts, lemon pressed olive oil

Contorni

Chips, confit garlic and rosemary 10

Radicchio, orange, Gorgonzola dolce, walnuts, balsamic vinegar 12

Dolce

Affogato

Espresso, vanilla gelato, frangelico

Tiramisu

Mascarpone, savoiardi, coffee, Noble One

Caramel tart

Salted caramel, honeycomb, vanilla and rum ice cream

Mango mousse

Mango, white chocolate crèmeux, coconut

Cheese

A selection of cheeses, served with fresh fruit, fruit paste,
candied walnuts and flatbread crackers

2 course \$70pp - 3 course \$85pp

Chef - Ben Levene