

PRE-HEATRE MENU

2 COURSE 60 / 3 COURSE 70
INCLUDING A GLASS OF HOUSE WHITE OR RED WINE,
LOCAL BEER OR SOFT DRINK

DINNER

TUESDAY - SATURDAY

ORDERS NEED TO BE PLACED BEFORE 6:30PM
+ YOUR TABLE IS REQUIRED BACK AT 7:30PM

ENTREE

Prosciutto + fontina croquettes

Beef carpaccio, radicchio, truffle dressing, parmesan

Tortino di zucca - pumpkin flan, parmesan custard, black olive

MAIN COURSE

Spaghetti alla chitarra - seasonal mushrooms, Cape Grim braised
short rib + porcini, pecorino DOP

Cannelloni - ricotta + radicchio, gorgonzola fonduta, new season walnuts

Sicilian braised goat , crumbed goat cutlet,
celeriac puree + mustard leaves, toasted almond gremolata

DESSERT

Traditional tiramisu, gianduja

Affogato - house-made vanilla ice cream, espresso
+ *your choice of liqueur*

Our selection of house made gelato + sorbetti

ADDITIONS

Noisette sourdough baguette, whipped goat curd	3.5pp
Roast organic Mt Zero Kalamata olives, fennel + chilli	13
Mixed salad leaves from Remi's Patch, hazelnut dressing	14
Thrice cooked potatoes, salmoriglio, pecorino	12
Brussels sprouts, house-smoked pancetta, caciocavallo	14

**Entertainment Card cannot be used with this menu.*

**A wage surcharge of 15% applies to all Public Holidays.*