



# set menu dining

## **\$55 per person - 2 Courses**

*whole table must participate*

includes your choice of  
Primi & Secondi

## **\$75 per person - 4 Courses**

*whole table must participate*

includes house bread & olives,  
mixed leaf salad and  
your choice of  
Primi, Secondi & Dolce

### *Primi*

*please choose one*

#### ARANCINI

smoked tomato with aioli (v)

#### WILD CAUGHT PICKLED SARDINES

tomato salsa, thyme crumb

#### BAKED SCALLOPS

spring herb butter & watermelon radish (gf)

#### PORK & FENNEL MEATBALLS

napoli, parmigiano reggiano, thyme crumb

### *Secondi*

*please choose one*

#### FETTUCCINE PRIMAVERA

peas, asparagus, white wine, garlic,  
fetta (v)

#### SPAGHETTI GUANCIALE

pork cheek, sage, pecorino

#### PENNE ARABIATTA

beef ragu, chilli, napoli, parmigiano

#### MARKET FISH

lemon, capers (gf)

#### 'BINNA BURRA' BEEF EYE FILLET cannellini and tarragon salsa

*(gluten free pasta available +4)*

# extras

### *Antipasti*

#### HOUSE BAKED PANE - 7

olive oil, salt

#### SICILIAN OLIVES - 10

garlic, thyme, citrus

#### OYSTERS - 4.5ea

shucked to order, natural, lemon

### *Sides*

#### MIXED LEAF - 10

parmesan, walnut oil viniagrette

#### GREEN BEANS - 10

feta, macadamia

#### PATATE FRITTE - 10

shoestring fries, rosemary salt & aioli

### *Dolce*

#### DOLCE TASTING PLATE - 24

#### MACADAMIA PANNA COTTA - 14

with orange blossom syrup (gf)

#### TIRAMISU - 14

chocolate, saviordi, coffee, cream

#### DUO OF SORBET (gf) - 14

#### AFFOGATOS - 16

Espresso with vanilla icecream  
& your choice of liqueur

We accept MC & Visa 1.5%

Amex 2.5% surcharge

Sunday surcharge 10%. Public holidays 15%

One bill per table please | Gift certificates available