

Set Menu Superiore

Two Course - \$85 pp
Three Course - \$95 pp

STARTER *Shared Italian Style*

Garlic Bread - Garlic butter & parsley (v/gfo)

Antipasto Plate - Selected Italian salami, cured meats, Lombardi pickles, olives & marinated tomatoes (gf/df)

MAIN

Ricotta Gnocchi Alla Bolognese - Beef ragu & pecorino

Mushroom Risotto - Sauteed mushrooms, Arborio rice, white wine, garlic, pecorino, parmesan crisps & toasted seeds (v/vgo/gf)

Chicken Saltimbocca - Pan fried chicken breast, prosciutto, sage, lemon, white wine with saffron risotto, roast herb tomato & pecorino (gf)

WA Scotch Fillet 300 gm- Charred broccolini, fried herb potato & mushroom ragu (gf)

DESSERT

Panna cotta - Vanilla panna cotta & cherries (gf)

Rich Chocolate Tart - Served chilled with vanilla bean ice cream & fresh berries