

# MENU

## Entrée Choice of

Prawn and crab gnocchetti, parsley, lemon, bottarga

Wagyu bresaola, goat curd, preserved fig

Zucchini flowers buffalo ricotta pecorino, tomato fondue, anchovies, dried olive

Cured salmon crudo, blood plum, chives, osteria caviar, sorrel

## Mains Choice of

Murray cod, charred cos, cultured lemon cream, basil oil

Chicken saltimbocca, grilled fig, fig cream, saba

Roast breast of duck, beetroot blackberry puree, charred radicchio, anise salt

Four cheese risotto, red witlof, toasted hazelnut, 10-year-old balsamic

## Dessert to share

Elements of chocolate, Mousse, ganache, Cremieux, tuille, cherry sorbet

All card subject to 1.5 surcharge, excluding EFTOPS & cash | 15% add on Public Holidays | Groups 6+, 10% service charge added to final bill