



Please select four dishes per course

The Bortolotto Family

## **PRIMI**

Caprese salad, vine ripened tomatoes, buffalo mozzarella, capers, olives & fresh basil  
Salad of beetroot & holy goat piccolos, toasted walnuts, honey & cabernet vinaigrette  
Antipasto - salted cod crocchette, mixed olives, red onion frittata & buffalo mozzarella  
Charcuterie - San Daniele prosciutto, house made beef sausage, bresaola & grissini  
Summer tomato soup with roasted bug meat and avocado cocktail  
Calamari fritti in chickpea flour, saffron salt & sauce vierge  
Beef carpaccio with caper aioli, shaved reggiano, lemon and baby watercress  
Jamon iberico, black fig, sweet rocket, hazelnut vinaigrette and balsamic jelly  
Seared Crystal bay prawns, fregola & basil salad, spiced red pepper sauce  
Caramelised scallops, fennel puree, burnt orange dressing & black olive powder

## **PIATTI PRINCIPAL**

Handmade orecchiette with yellowfin tuna, bottarga and baby cos hearts  
Spinach cappelletti with rabbit and stracchino, pork sausage, artichokes & marjoram  
Risotto with shaved summer black truffles, parmesan & truffle oil  
Potato gnocchi with cherry tomato napoli, soft burrata & lightly fried basil leave  
Pan fried duck breast with plums & blackberries, duck sausage, green beans & witlof  
Beef sirloin, roasted balsamic shallots, mash & truffle butter  
Goldband snapper with baba ganoush, artichoke, confit cherry tomato, black olives and rocket  
Crispy skin ocean trout, potato blini, leeks, truffle and fromage blanc  
Veal cotoletta, salad of green apple, savoy cabbage, chives & lemon  
Roasted lamb rump with spiced eggplant pie, cucumber, red onion and feta salad

## **CONTORNI**

Mixed leaves, garlic and sherry dressing  
Baby Kipfler potatoes, crème fraiche, chives & parmesan

## **DOLCI**

Strawberry & almond shortcake, macerated strawberries with vanilla cream, reduced vincotto  
Baked peach & apricot agrodolci, passionfruit ice cream, zabaglione, pistachio puree  
Semi freddo cassata Siciliana, warm cherry compote, candied orange & pokie stick  
Pineapple lasagna with coconut sorbet, ginger molasses cake, rum & coconut foam  
Tiramisù - sponge soaked in Kahlua, Strega and coffee with mascarpone cheese  
Sorbetti- a selection of house made flavours  
Affogato – vanilla bean ice cream, espresso, and a liquor of your choice of the following:  
Galliano      Kahlua      Frangelico      Tia Maria      Amaretto  
Formaggi – A selections of cheeses to share

**\*Menus are subject to change**