

Here's is a sample of our sumptuous sharing menu. It does change from week to week. Our Chef personally selects each dish which is presented on a large platter for all to savour.

Experience 5 courses in our exclusive private dining room La Cantina for \$100pp. *Min. of 10 adults. Max. of 14 guests.*

Stuzzichini

Antipasto - Parma prosciutto, cacciatore salami, pistachio mortadella, marinated olives, grilled vegetables, a bruschetta of green tomato relish with local Persian fetta

Antipasti

Polpo - A warm salad of grilled octopus, wilted kale, herbed croquettes, fresh basil and enoki mushrooms with a lemon chili dressing

Primo

Olivigna Fantasia - Individual scrolled pizzas with smoked scamorza, fior di latte, prosciutto cotto, mushrooms & truffle cream

Secondi

Half portions of the following two dishes will be served at the same time, accompanied by crisp herbed potatoes

Filetto Di Manzo - Eye fillet of grain-fed Platinum Angus beef rolled in porcini mushroom dust served with a braised rib and onion port tartlet, seasonal vegetables and parsnip puree

Pesce - Chef's fish of the day which could be something along the lines of crispy skinned salmon with basil cous cous, lemon jam, glazed red shallots and a seasonal sauce

Dolce

A trio of desserts. Regular favourites may include:

Mousse al Cioccolata - White chocolate and mascarpone mousse with almond cake and poached peach

Tartina - A lemon tart featuring Anna's Limoncello and an amaretti biscuit crust serve with local strawberries and housemade hazelnut ice cream

Panna Cotta - Vanilla panna cotta with seasonal berries, strawberry-mint sorbet and chocolate coated almonds

Please remember, this is a sample menu; chef's selection does change week to week. Also, all dietary requirements happily accommodated where ever possible.