



### 3 Course Set Menu – Spring 2019

For groups of 10 or more.

#### Primi

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Anna's choice of spring entrees to share: salumi, burrata cheese, Berkshire pancetta (VIC)

#### Secondi

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**Pesce** - fish special, please ask our friendly wait staff

**Risotto asparagi e gamberi** - asparagus risotto, prawns and lemon zest <sup>gf nf v\*</sup>

**Gnocchi** - housemade ricotta and pea gnocchi, cherry tomato vellutata, smoked ricotta <sup>v nf</sup>

**Manzo** - premium grass-fed eye fillet, parsnip puree, broccolini and red wine jus (VIC) <sup>gf nf df\*</sup>

#### Dolce

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**Bombolone** - sugar coated donuts, orange liqueur curd, apple and vanilla chutney, fior di latte ice-cream <sup>v nf\*</sup>

**Torta** - walnut and carrot cake with housemade mascarpone ice-cream <sup>v</sup>

**Panna Cotta** - dark chocolate and coffee grappa panna cotta with hazelnut ice-cream <sup>gf\*</sup>

**Formaggi** - choice of one specialty cheese served with Estate onion jam <sup>v nf\* gf\*</sup>

Pyengana Mature Cheddar, Tarago Triple Cream Cheese, Tarago Shadow of Blue

gf Gluten free | df Dairy free | v Vegetarian | vgn Vegan | nf Nut Free | \* Can be adapted  
Public Holidays – a 15% surcharge applies. Thank-you for understanding