



3 Course Set Menu – Summer 2019/2020

For groups of 10 or more - \$75 p/p

Primi

Anna's choice of Summer entrees to share: salumi, vitello tonnato, burrata cheese

Secondi

Pesce - fish special, please ask our friendly wait staff

Pasta - pasta special, please ask our friendly wait staff

Zucca - wood roasted pumpkin, toasted grains, radicchio jam, almond gazpacho ^{v vgn df gf*}

Manzo - premium grass-fed eye fillet, cavalo nero, leeks, celeriac, watercress and red wine jus (VIC) ^{gf nf df*}

Dolce

Bombolone - sugar coated donuts with yuzu curd, citrus and fior di latte ice-cream ^{v nf}

Panna Cotta - dark chocolate and coffee grappa panna cotta with hazelnut ice-cream ^{gf*}

Panettone semifreddo - semi frozen ice-cream with cherry jam and chocolate sorbet ^{v nf}

Formaggi - choice of one specialty cheese served with Estate onion jam ^{v nf* gf*}

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