



5 Course Sharing menu – Sample only

Here's is a sample of our sharing menu. Our Chef personally selects each dish which is presented on a large platter for all guests to savour. Experience 5 courses in our exclusive private dining room, La Cantina for \$100pp. Min. of 10 adults. Max. of 14 guests.

Antipasti

Anna's choice of seasonal entrees to share:

Salumi - a selection of local and imported cured meats, served with estate olives and bread

Burrata - buffalo mozzarella with black garlic, olive jam, asparagus and watercress

Vitello tonnato - pickled veal with pepper verde tuna aioli

Primo

Our signature Margherita pizza made with sourdough base, tomato passata, buffalo mozzarella and fresh basil

Pasta

Spaghetti - Housemade spaghetti with prawns and scampi

Secondi

Agnello - slow cooked lamb shoulder with dukkha, buffalo milk yogurt, spiced lentils, broccolini and rosemary jus. Served with potatoes and salad.

Dolce

A trio of desserts. Regular favourites may include:

Bombolone - sugar coated donuts with yuzu curd, citrus and fior di latte ice-cream

Panna Cotta - dark chocolate and coffee grappa panna cotta with hazelnut ice-cream

Gelato - a selection of gelato & sorbet

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