

PRIVATE DINING MENU

MENU ONE
\$115 PP
3 COURSES

IL PRIMO

CAPRESE
Mozzarella, tomato, and basil salad

MOSCARDINI AFFOGATI
Baby octopus slow-cooked in red wine & chillies

PACCHERI ALLA BOLOGNESE
Pasta with a traditional meat ragout

IL SECONDO

AGNELLO AL FORNO
Slow cooked lamb with pot roast root vegetables

COSTATA DI VITELLO
Double crumbed veal chop filled with prosciutto & cheese

CALAMARETTI FRITTI
Calamari with lemon and tartare sauce

DESSERT

TORTA DI MASCARPONE
Tart of Mascarpone and fruit

TIRA MISO
Pick me up Tuscan trifle

PROFITEROLE CON CREMA
Chantilly cream filled profiteroles

DRINK

MINERAL WATER

MENU TWO
\$145 PP
3 COURSES

IL PRIMO

CAPESANTE GRATINATO
Scallops baked in the shell with a herbbed crust

CARPACCIO DI MANZO
Thinly sliced raw beef with Parmesan and rockette

TAGLIOLINI CON GRANCHIO
Handmade angel hair pasta with crab

QUAGLIE ALLA GRIGLIA
Char-grilled quail with mushrooms

IL SECONDO

SALTIMBOCCA CON GNOCCHI
Escalopes of veal with prosciutto, sage & white wine

AGNELLO ALLA GRIGLIA
Char-grilled loin of lamb with tomato and red onion

PESCE DEL GIORNO
Grilled fillet of fish with lemon

TAGLIATA DI MANZO
Char-grilled eye fillet with roasted tomato

DESSERT

MILLEFOGLIE CON MELA
Layers of pastry with calvados apple & vanilla cream

TIRA MISO
Pick me up Tuscan trifle

TORTA DI CIOCCOLATO
Chocolate Tart served with cream

DRINK

WELCOME DRINK
Prosecco, beer, spritz, aperitivo

MINERAL WATER

MENU THREE
\$280 PP
3 COURSES

EAT

CHOOSE 3 COURSES FROM OUR A LA CARTE MENU,
COMPLETE WITH SPECIALS

DRINK

WELCOME DRINK
Prosecco, beer, spritz, aperitivo

MINERAL WATER

DI STASIO YARRA VALLEY VINEYARD WINES
*Di Stasio 2014 Chardonnay
Di Stasio 2014 Rosato
Di Stasio 2014 Pinot Noir*

MINERAL WATER & CAFFE

MENU FOUR
\$195 PP

6 COURSE DEGUSTATION MENU

AVAILABLE ON REQUEST