

3 COURSE MENU 104PP

PRIMI

Please select one of the following

Anatra - Duck Prosciutto, Compressed Melon, Mustard Honey, Espellette

Burrata - Chicory, Anchovy, Lemon, Grilled Focaccia

Ostriche - Appellation Oysters (6), 1853 Negroni Granita +10pp

SECONDI

Please select one of the following

Pesce del Giorno - Market Fish, Skull Island Prawn Guazzetto, Zucchini, Cherry Tomato, Celery Leaf

Porchetta - Pork belly, Cannellini, Cime di Rapa, Salsa Verde, Cider Jus

Bistecca - Southern Ranges Beef Tenderloin, Porcini Cream, Roasted Shallots, Morel Jus + 10pp

CONTORNI

Additional 16 per side

Insalata - Cos Hearts, Rucola, Fennel, Pear, Reggiano, Balsamico

Taccole - Braised Flat Beans, Tomato, Ricotta Salata

Cavolfiore - Roasted Cauliflower, Taleggio, Sage, Burnt Butter, Hazelnuts

Patate - Crisp Potatoes, Rosemary, Garlic

DOLCI E FORMAGGIO

Please select one of the following

Tiramisu - Coffee, Liqueur, Chocolate & Mascarpone Trifle

Panna Cotta - Vanilla Buttermilk, Rhubarb, Alkermes, Polenta Crumble

Formaggi - Two Cheeses from our Daily Selection, Cotognata, Muscatels, Walnuts, Rye Crackers