

3 COURSE
SET MENU
\$ 80

No 5

RESTAURANT & BAR

E N T R E É S

BURRATA

Burrata Apulia: creamy heart mozzarella / tomato fondue / heirloom carrots {gf }

VEAL

Truffle pecorino / pecorino / honey / grissini

AMAEBI (SWEET SHRIMP) CRUDO

Amarena cherry jelly / saffron apple aioli / hazelnut {gf, df}

M A I N S

RED EMPEROR FILLET

Pan fried red emperor fillet / samphire / broccolini / cherry tomato / Gaeta olive tapenade {gf, df}

SMOKED CARNAROLI RISOTTO

stracciatella cheese / lemon / zucchini flower / tomato coulis {gf}

SPICED PORK FILLET

n'duja / leek / parmesan mousse {gf}

D E S S E R T S

CHOCOLATE CANNOLI

yoghurt mousse / pistachio / strawberry coulis

GIANDUIA TART

short crust pastry / ricotta bavaois / cinnamon biscuit / zabaione sauce

CHEESE PLATE

assorted cheeses with condiments & crackers