

Chef's Festive Menu

4 course menu to share 69 pp

antipasti

Warm breads, Hojiblanca extra virgin olive oil, aged balsamic
Charcuterie board with grissini
Heirloom tomato, compressed watermelon, baby basil, feta

entrées

Calamari, preserved lemon aioli
Rigatoni, zucchini flower, cherry tomato, caper, ricotta salata
Royal Blue potato gnocchi, pancetta, broccolini, pangrattato, Grana Padano

mains

Porchetta, fennel, apple vinaigrette
6 hour braised Lamb shoulder, gremolata

sides

Kipfler potatoes, herb salt
Mixed leaves, Hojiblanca extra virgin olive oil, aged balsamic

dessert

Lemon Agrumato sponge cake, meringue, lemon purée, almond, raspberry

