



## SET MENU SELECTION

- FRESH BREAD WITH OLIVE OIL, BALSAMIC & MACADAMIA NUT DUKKAH

### ENTREE

(CHOICE OF)

#### **fiore di zucchini**

TEMPURA ZUCCHINI FLOWERS FILLED WITH RICOTTA AND MUSHROOM ON A SUNDRIED TOMATO AND BRIE TART WITH CASHEW PESTO AND BABY BEETROOT.

#### **calamari fritti**

FLASH FRIED CHILLI SALTED CALAMARI WITH BABY HERBS AND LIME AIOLI.

#### **penne sorrento**

PAN-FRIED PRAWNS, BACON AND SNOW PEAS COOKED IN WHITE WINE AND NAPOLITANA SAUCE.

#### **agnello**

PORCINI CRUSTED LAMB LOIN ON A ROASTED CORN, FETTA AND WILD ROCKED SALSA WITH MINTED YOGHURT DRESSING.

### MAINS

(CHOICE OF)

#### **filetto di manzo**

PRIME TASMANIAN BEEF FILLET WRAPPED IN THINLY SLICED PROSCIUTTO ON ZUCCHINI AND CORN ROSTI, WILTED SPINACH AND MUSHROOM DUXELLE JUS.

#### **rullata di pollo**

OVEN ROASTED CHICKEN SUPREME FILLED WITH CRUSHED CASHEWS, BASIL AND PARMESAN ON KIPFLER POTATOES, CHORIZO, SPANISH ONION AND PUMPKIN VELOUTE.

#### **BARRAMUNDI**

PAN-FRIED FILLETS OF BARRAMUNDI ON CRUSHED CHAT POTATOES AND ASPARAGUS DRESSED WITH CURRANTS AND PINE NUT SALSA.

#### **vitello**

CHAR-GRILLED VEAL CUTLET SERVED ON SAGE MASH AND BUTTER BEANS TOPPED WITH CHERRY TOMATOES AND FRESH BABY HERBS DRESSED IN SHERRY VINAIGRETTE.

### DESSERTS

(CHOICE OF)

#### **vanilla crème brûlée**

TOPPED WITH HAZELNUT TOFFEE

#### **lemon curd tart**

SERVED WITH RASBERRYCOULIS AND COCONUT GELATO

#### **chocolate mocha & brandy mousse canoli**

SERVED WITH VANILLA GELATO

#### **apple & blueberry crumble**

SERVED WITH CINNAMON GELATO