



SANVALENTINO MENU

WELCOME APERITIVO WITH A GLASS OF PROSECCO

Local NSW montefresco buffalo ricotta, acacia honey, San Gimignano black truffle & Sardinian carasau bread

ALTERNATE DROP MENU

Antipasti

Aromatic bread crumbed organic Zucchini flowers stuffed with fresh herbs & aromatic ricotta cheese, asparagus, mint, almonds & pea tendrils salad

Orange cured hiramassa kingfish, fresh orange, fennel petals, kingfish lime broth & smoke Calabrian gin essence

Primi

Handmade bottoni stuffed with king prawns, zucchini vellutata, zucchini flowers & organic lemon zest

Homemade Trottolo spiral pasta, traditional 12 hours slow cooked Veneto style duck ragù served with aromatic smoked ricotta cheese

Secondi

Fish of the day (best catch of the week) served with daily condiments

Organic Korobuta slow roasted crispy skin pork belly, green apple jam, sautéed cabbage & burnt baby onions

Contorni

Salad of Baby cos lettuce & 36mth Parmesan

Dolci

Goat milk vanilla panna cotta, basil syrup, organic strawberries & white chocolate puff rice chips

Chocolate tart, passion fruit curd, fresh mango, finger lime, coconut ice cream & shaved coconut

150 pp