

Father's Day Celebrations

Sunday 2nd September 2018

Adults \$80 Per Person



Starter (Sharing)

Welcome Platter

San Danielle prosciutto with parmesan chunks and burrata cheese drizzled with extra virgin olive oil, grissini, with a side of balsamic and extra virgin olive oil

Entrée (Guest Choice of One of the Below)

Ostriche Natural (1/2 dozen)

Sydney rock oysters freshly shucked to order, served with eschalot vinegar and lemon

Calamari Fritti

Lightly floured and fried calamari pieces tossed in chilli, garlic and basil, served with dill aioli and lemon

Arancini Wagyu

Risotto balls filled with Wagyu Beef, lightly floured then fried, served on bolognese sauce

Cacioricotta e Insalata di Zucca

Rocket and spinach leaves, served with roasted pumpkin, grilled cacioricotta cheese, toasted pine nuts and drizzled in a pumpkin and honey dressing

Main (Guest Choice of One of the Below)

Fish of the Day

Market Availability

Ravioli Wagyu

Homemade round ravioli pasta, filled with Schottlander Wagyu, mascarpone, caramelised eschalots and chives. Served on a bed of braised cabbage and charred baby onion, topped with a rich tomato sugo and parmesan fondue

Risotto ai Funghi

Creamy truffle risotto with sautéed wild mushrooms, thyme, garlic butter, truffle paste and white truffle oil topped with shaved parmesan

Galletto alla Griglia

Char- grilled spatchcock, marinated in lemon and rosemary, served on a panzanella salad consisting of cherry tomatoes, cucumber, pickled spanish onion, biscotto, basil and pine nuts

Bistecca di Filetto all'Occhiello

Char- grilled 350g rib eye steak, (cooked medium), served on roasted sweet potato and asparagus, topped with truffle hollandaise sauce

Dessert (Individual)

Torta alla Nutella

Vanilla cream cake, filled with hazelnut mousse, Nutella and mascarpone, with a side of hazelnut crumble