



Winter Special Menu

125 62.50

For groups of 8 – 14 guests, served sharing-style

PANE

Wholemeal organic bread, Rio Vista extra virgin olive oil

ANTIPASTO | CHOOSE 2 FOR THE TABLE

CARPACCIO CIPRIANI

Stone Axe Wagyu carpaccio, Cipriani sauce, rocket, Parmigiano Reggiano

MOZZARELLA ALLA CATALANA

Buffalo Mozzarella, pickled onion, celery, yellow cherry tomato

TORTELLINI BURRO E SALVIA

Ring-shaped stuffed pasta, burnt butter, sage

SECONDO | CHOOSE 2 FOR THE TABLE

Secondo served with rocket, Parmigiano-Reggiano, balsamic dressing

MEZZE MANICHE CACIO E PEPE

Roman-style mezze maniche, Pecorino Romano, toasted black pepper

NASELLO ALLA SCAPECE

Crispy-fried Garfish fillet, Nerano cream, marinated, grilled zucchini

ANATRA CON PEPERONATA

Roasted duck Maryland, capsicum sauce, sweet and sour peperonata

SALTIMBOCCA

Veal sirloin, prosciutto, sage, white wine sauce (add-on \$10)

DOLCE | CHOOSE 2 FOR THE TABLE

MARITOLLO Soft brioche bun, light, sweetened whipped cream, icing sugar

PISTACCHIO TIRAMISÙ Mascarpone, Bronte pistachio, coffee, savoiardi biscuits

VANILLA AFFOGATO Vanilla gelato, Illy espresso (add-on Frangelico \$13)

Seafood origins: (A) Australia, (I) Import, (M) Mixed. We cannot guarantee allergen free dishes. All guests at the table must participate in the set menu to enjoy this offer. Menu is subject to change without notice. A card processing fee applies to all transactions. A 10% service charge applies to all groups of 8 or more on weekdays. A 15% surcharge applies on weekends.



To enhance your experience...

SNACKS

PARMIGIANO E OLIVE

24-month aged Parmigiano-Reggiano, rosemary and garlic marinated Italian olives 16

GAMBERI IN SALSA AURORA

Sourdough crostini, poached prawns (I), aurora sauce, baby gem lettuce 19

MONDEGHINI

Milanese meatballs 16

SALAME FELINO

Plate of salame felino, pickles, Sardinian flatbread 18

WINTER SPECIAL WINES AT 20% OFF !!!

2024 Casa Gheller, Extra Dry Prosecco Millesimato, Glera – Veneto 12 | 62

2025 Terre dei Buth, Pinot Grigio – Veneto 12 | 16 | 62

2023 Provenance 'Golden Plains' Pinot Noir - Geelong, VIC 14 | 18 | 68

COCKTAILS

AMERICANO

Punt e Mes, Campari Soda 22

BAMBOO

Amontillado sherry, Noilly Prat, Orange Bitters 22

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