

CHEF'S TABLE - set menu

5:00pm - 8:30pm

Tuesday - Saturday

SOURDOUGH

served warm, with garlic and herb butter

matched with: Aperol Spritz



SAFFRON ARANCINI

served with tomato sugo and wild rocket

PROSCIUTTO

served with mozzarella, tomato salsa and balsamic glaze

matched with: Milton - Pinot Gris (Tasmania)



OSSO BUCCO

slow braised beef shanks, red wine, autumn vegetables and soft polenta

BRUSSEL SPROUTS

sautéed with butter and pine nuts

matched with: Babo - Chianti (Italy)



TIRAMISU

espresso, sponge, mascarpone and chocolate

\$39 per head
\$69 per head, with matched wine
shared courses - individual dessert
minimum 2 people