SET MENU

$120 PER PERSON

OYSTERS (ADD $6.5PP)

MT ZERO OLIVES, CHILLI, OREGANO

FOCACCIA, OLIVE OIL

MACKEREL, ORANGE

WILLOWBRAE GOAT CURD, SPRING VEG CRUDITÉS, AGED VINEGAR

YOUNG BEEF , BAGNA CAUDA, TOMATO

CRAB RISOTTO, BROAD BEANS, CRÈME FRAÎCHE, LEMON

PESCE DEL GIORNO, SALSA VERDE

STRIPLOIN BLACK ANGUS MB3+, SANGIOVESE MARROW SAUCE

ENDIVE SALAD, BURNT ORANGE, PARMESAN

FRIES

TIRAMISU, FRANGELICO

CHEESE PLATE

(ADD $28)

PLEASE NOTE THAT THERE IS A DISCRETIONARY 5% GRATUITY AND FOR GROUPS OF 6+ 10%