

*Reduced a la Carte*  
*Menu 1*

*Entrée to share*

Bruschetta of roma tomatoes, spanish onions & bocconcini cheese

Bruschetta of seared field mushrooms with Meredith feta

Antipasto of roasted mediterranean vegetables, buffalo mozzarella, chorizo, prosciutto & fried calamari

*Mains*

Home-made tagliatelle with scallops, prawns, mussels, fresh crab & cherry tomatoes in white wine & olive oil  
with a hint of chili

Risotto of roasted pumpkin & seared lemon thyme quail

Charred spatchcock with prosciutto & sage, green asparagus and soft polenta

Pancetta wrapped eye fillet, potato & caper mash with a rosemary jus

Seared daily fish on a pumpkin and corn mash with prawns, scallops & mussels in a seafood broth

*Desserts*

Fresh strawberries & mascarpone cream layered between crisp puff pastry

Tiramisu with Italian coffee liqueur, savoiardi & mascarpone

Vanilla bean crème brulée with cantucci biscotti

Rich Callebaut chocolate tart with hazelnut ice cream & raspberry compote