



SHOW NIGHT MENU

\$55 per person

Two courses – antipasto + your choice of main

ENTRÉE

To share

Antipasto Platter

Prosciutto, fennel salami and pancetta, sweet provolone with fig paste, roasted pumpkin and ricotta dip with crispy sage and toasted pine nuts, sweet-and-sour peppers, rosemary and orange-marinated olives, served with rosemary focaccia and grissini

Gluten-free available on request



MAIN COURSE

Your choice

Chicken Roulade

GF · DF

Prosciutto-wrapped chicken roulade filled with Italian pork sausage, sage and lemon, served with rosemary potatoes, broccolini and sage-white wine jus

Red Wine-Braised Beef Cheek

GF · DF

Slow-braised beef cheek with red wine and rosemary, served with extra-virgin olive oil potato purée, roasted carrots and lemon gremolata

Gnocchi alla Norma

V

Potato gnocchi with roasted eggplant, rich tomato sauce and fresh basil, finished with salted ricotta

Gluten-free and dairy-free available on request



GF Gluten-free · DF Dairy-free · V Vegetarian

Drinks purchased separately