

Degustation

Creamy cauliflower soup and sweet gorgonzola

Lemon squid ink spaghetti, Australian prawns, fresh tomato, basil and parsley

Inman Valley veal scotch fillet black garlic and eggplant puree, sauteed spinach and salt dried tuna roe burnt butter

Hot cinnamon, apple filled donuts, poached rhubarb, panforte and double cream

OR

Three cheese selection

Four course menu	\$ 75pp
Four course menu with selected wines	\$120pp

Degustation

Creamy cauliflower soup and sweet gorgonzola

Lemon squid ink spaghetti, Australian prawns, fresh tomato, basil and parsley

Roasted ocean trout, zucchini fettuccine, seared scallops, grilled lemon
and white wine caper sauce

House made cotechino sausage, braised lentils, salsa verde and mustard fruits

Inman Valley veal scotch fillet black garlic and eggplant puree, sautéed spinach and
salt dried tuna roe burnt butter

Hot cinnamon, apple filled donuts, poached rhubarb, panforte and double cream

OR

Three cheese selection

Six course menu	\$100pp
Six course menu with selected wines	\$145pp