



Finest Italian Cuisine and European Inspired Wines
Eat, Drink, Love

Tartare di Tonno

Big eye Tuna tarter with capers, shallot, citrus dressing.
Poderi Crisci "Zefiro" Sparkling Pinot grigio

Il Pane

A selection of fresh homemade breads and grissini with estate olives and olive oil.

Buratta con Pomodorini

Creamy centred organic mozzarella with curly endive, sultana, pinenuts and sicilian anchovies.
Poderi Crisci Rose 2022

Ravioli Barbabietole

Homemade ravioli of garden beetroot and caprine cheese, cherry tomato basil sauce,
Grana Padano cheese.
Poderi Crisci Pinot Grigio 2021

Salmone

Crispy skin on line caught Snapper with with creamed cauliflower, wilted garden kale.
Poderi Crisci Chardonnay 2021

Agnello

Pan roasted Hawkes Bay lamb loin, wrapped in pancetta with roast agria potato fan, braise of
garden beetroot and shallot, garlic cream and Poderi Crisci Viburno Jus.
Poderi Crisci Viburno 2017

Tiramisu

Savoardi sponge fingers with espresso and italian liqueur, layered with mascarpone
sabayon and dusted with rich dark cocoa powder.
Moscato di Pantelleria

Please let your waiter know if you have any allergies or dietary requirements

\$120pp menu only | \$195pp with matching wines

*15% Surcharge applies on Public Holidays
Gratutities graciously accepted for great service*