# MENU DEGUSTAZIONE \$165 per person

### **ORATA**

Diced Snapper fillet marinated in lemon juice, olive oil and tarragon, finished with bottarga, chives and fresh green apple

# FETTUCCINE AL TARTUFOVO

Cream and parmesan, topped with a fried truffle egg.

Tossed at the table

# PESCE SPADA ALLA PUTTANESCA

Pan-fried Swordfish with sauteed cherry tomato, Olives and capers

### **AGNELLO**

Grilled Milly Hill lamb rump (served medium) with caponata of eggplant, capsicum, zucchini, pine nuts and raisins

Dessert Tasting Plate to finish

A 10% surcharge is applied on Sundays Our seafood is MSC certified, and sustainably caught. All Cards incur 1.5% processing fee. All prices are GST inclusive Gluten free and vegetarian menu available, A service charge of 10% applies to tables of 10 and more.