Baia di Vino 2 course set \$90PP

ENTREE - TO BE SHARED

Flour house sourdough cultured butter
Pork & truffle salami by Saison marinated bull horn peppers
Beetroot ravioli goats cheese, hazelnut, brown butter
Tuna carpaccio sesame dressing, pickled jalapeno, celery, lemon oil
Crab taco avocado, chilli, finger lime, coriander, kholrabi

MAIN COURSE - YOUR CHOICE OF

Linguine prawns, clams, scallop, calamari, mussels, chilli & garlic Gnocchi pork & fennel sausage, tomato alla vodka, buffalo mozzarella Risotto white wine braised veal osso bucco, marrow butter Pork cutlet dry aged, beetroot & apple puree, cauliflower caponata Scotch fillet 300G, grain fed, creamed cavolo nero, red wine jus Fish of the day wait staff to advise

SIDES - SERVED ALONGSIDE MAINS

Pommes frites

Coral lettuce palm sugar vinaigrette

Buon Appetito!

Baia di Vino 3 course set \$100PP

ENTREE - TO BE SHARED

Flour house sourdough cultured butter
Pork & truffle salami by Saison marinated bull horn peppers
Beetroot ravioli goats cheese, hazelnut, brown butter
Tuna carpaccio sesame dressing, pickled jalapeno, celery, lemon oil
Crab taco avocado, chilli, finger lime, coriander, kholrabi

MAIN COURSE - YOUR CHOICE OF

Linguine prawns, clams, scallop, calamari, mussels, chilli & garlic Gnocchi pork & fennel sausage, tomato alla vodka, buffalo mozzarella Risotto white wine braised veal osso bucco, marrow butter Pork cutlet dry aged, beetroot & apple puree, cauliflower caponata Scotch fillet 300G, grain fed, creamed cavolo nero, red wine jus Fish of the day wait staff to advise

SIDES - SERVED ALONGSIDE MAINS

Pommes frites

Coral lettuce palm sugar vinaigrette

DESSERT - YOUR CHOICE OF

Tiramisu savoiardi, mascarpone, cocao, coffee

Mango passionfruit cheesecake yoghurt whipped ganache, miso crumble Cheese selection house crisp, seasonal fruit paste