

Baia di Vino

3 COURSE SET

\$100PP

ENTREE - TO BE SHARED

Flour house sourdough cultured butter

Norcia salami by De Palma balsamic fig jam

Beetroot ravioli goats cheese, hazelnut, brown butter

Tuna carpaccio sesame dressing, pickled jalapeno & celery

Crab taco king crab, avocado, kohlrabi, chilli, lime & coriander

MAIN COURSE - YOUR CHOICE OF

Linguine blue swimmer crab, peperoncino

Gnocchi braised lamb shoulder, tomato, cavalo nero, ricotta salata

Risotto prawn, bisque, saffron butter, bottarga

Duck breast cauliflower puree, fennel & pinenut agro dolce, duck jus

Scotch fillet 300G, grain fed, charred cabbage, Sangiovese 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, cacao, coffee

Pistachio & raspberry tart tart raspberry gel, pistachio ganache

Cheese selection house crisp, seasonal fruit paste

Buon Appetito!