



Chi mangia bene, vive bene.

“Who eats well, lives well.”



## ANTIPASTI

Olives	\$6
Prosciutto & goats curd	\$12
Calamari	\$14
Cauliflower fritti	\$12
Duck liver pâté	\$16

## PRIMI

Kingfish crudo, seared tuna, avocado, saffron, quinoa	\$22
Caprese salad, vine tomato, bocconcini, balsamic, pistachio	\$19
Veal carpaccio, Jerusalem artichoke, beetroot, micro herb	\$22
Chilled prawns, braised octopus, green pea aioli, capsicum, fennel	\$22

## PASTA

Spanner crab, linguini, tomato, citrus	\$29
Pearl meat and prawn tortellini, scallops, lime	\$35
Sweet potato gnocchi, asparagus, beetroot, semi-dried tomato, ricotta	\$32
Veal ragu tagliatelle	\$34
Orecchiette, porcini mushroom, truffle, Jerusalem artichoke, hazelnut	\$28

## SECONDI

Cape Naturaliste black Angus beef tenderloin, parsnip, witlof, truffle jus	\$48
Fish of the day, cannellini bean puree, fennel, pimienta, caper dressing	\$42
Veal cotoletta, prosciutto, red cabbage & apple slaw	\$40
Duck breast, beetroot, sage, faro, blackberry, orange	\$42

## CONTORNI E INSALATA

Witlof, pear, walnut, blue cheese	\$12
Steamed potatoes, truffle, oregano	\$12
Asparagus, brussel sprouts, prosciutto	\$12
Broccolini, hazelnuts, hazelnut oil	\$12
Rocket, reggiano, olive oil, balsamic	\$10

## DOLCE

Fig and coconut, peanut caramel sauce, chocolate salami	\$15
Tiramisu, mascarpone sabayon, coffee liqueur sponge, bitter chocolate	\$15
Raspberry jelly, citrus curd, vanilla mascarpone, toasted oat sable	\$15
Lemon almond pudding, rhubarb, pistachio praline	\$15
International cheese, candied nuts, dried fruit, quince jelly	\$24

