

Baia di Vino

2 COURSE SET

\$90PP

ENTREE - TO BE SHARED

Flour house sourdough Coppertree farm cultured butter

Norcia salami fennel jam

Beetroot ravioli goats cheese, hazelnut, brown butter

Kingfish ginger shoyu, sesame oil, pickled cucumber, puffed black rice

MAIN COURSE - YOUR CHOICE OF

Gnocchi white wine braised lamb shoulder, olives, preserved lemon gremolata

Paccheri red wine braised beef ragu, cavolo nero, parmesan

Risotto king prawn, Jerusalem artichoke, bisque, sumac

Confit duck leg parsnip puree, Zuni pickles, hazelnut, marsala glaze

Eye fillet 220G, potato fondant, poached turnips, confit garlic, jus

Fish of the day wait staff to advise

SIDES - SERVED ALONGSIDE MAINS

Pommes frites

Oak lettuce champagne mustard dressing

Buon Appetito!

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DESSERT - YOUR CHOICE OF

Tiramisu savoiardi, mascarpone, cacao, coffee

Pear & yuzu financier almond praline, pear compote, yuzu gel

Cheese selection house crisp, seasonal fruit paste

Buon Appetito!