

Baia di Vino

3 COURSE SET

\$110PP

ENTREE - TO BE SHARED

Flour house sourdough Coppertree farm cultured butter

Calabrese sopressa salami house gherkins

Beetroot ravioli goats cheese, hazelnut, brown butter, sage

Australian kingfish namjim, mayo

MAIN COURSE - YOUR CHOICE OF

Gnocchi wagyu brisket alla Genovese, smoked cherry tomato, parmesan

Rigatoni pork & fennel sausage, rapini, cream, pecorino

Risotto Shark Bay prawns, bisque, asparagus, zucchini

Duck breast roast apple puree, caramalised fennel, cavolo nero, duck jus

Eye Fillet 220G grass fed, celeriac, spiced roasted dutch carrots, jus

Fish of the day wait staff to advise

SIDES - SERVED ALONGSIDE MAINS

Pommes frites

Cos lettuce ranch, pickled cucumber, parmesan crisp

DESSERT - YOUR CHOICE OF

Tiramisu savoiardi, mascarpone, cacao, coffee

Banoffee pie chocolate genache, salted caramel, vanilla whipped cream

Cheese selection house crisp, seasonal fruit paste

Buon Appetito!