

Pendolino Fruttato Allegro, VIC
Cobram Estate Single Varietal Premiere, VIC
Pendolino Agrumato Limone, SA

PANINO DI CASA - House-Made Classic Pane Di Casa Panino
FOCACCIA NERA - Charcoal Black Bread Focaccia with Black Olive & Roasted Garlic

FIRST COURSE

MAIN – Choice of

RAVIOLI DI MAGRO – Pendolino Classic Hand-Made Spinach & Artisan Cheese Ravioli, Pepe Saya Cultured Burnt Butter, Sage

PASTA SILANA - Spelt & Rye Flour Ribbon Pasta, Northern Rivers Wild Boar & Organic Beef Ragu, Tomato, Pecorino DOP, Bitter Herbs

TAGLIATELLE SENESI - Organic Egg Pasta Senesi Tagliatelle, Forest Mushrooms, Quail Egg Yolk, Porcini Salt, Grana Fiandino

RISOTTO VERDE CON GAMBERI - Cime di Rapa Risotto, Gulf King Prawn, Acoya Pearl Oyster & Prawn Butter

LA MORRA LEEK AND MUSHROOM PIE - Kariong NSW King Brown, Oyster , Nemeko Mushrooms, Dutch Cream Potato, Pecorino DOP Fondo - 2023 Rylstone EVOO

PASTISSADA (\$20 Supplement) - 12 Hour Slow Cooked Taree Beef, Radish, Polignano Carrot Salad, Bay Leaf Almond Milk,
2023 Pendolino Fruttato Allegro EVOO

Garden Salad, Spelt, Cabbage \$16
Potatoes, Brown Butter, Parmesan, Hazelnuts, Herbs, Garlic \$16

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\$95 per person – Two Course Menu



TWO COURSE PREGNANCY MENU