



CUISINE OF ITALY

ENTRÉE

WARM MARINATED OLIVES

with housemade ciabatta (gfo) \$11

BURRATA

with toasted hazelnuts, zucchini, grilled radicchio, Italian white anchovy, extra virgin olive oil (gf, vego option) \$12

RIBOLLITA

Tuscan savoury bread and white bean soup with vegetables and herbs (vego) \$8

MAIN

VEAL SCALLOPINI

with sauté forest mushrooms, Italian rosemary and garlic potatoes, roasted heirloom carrots, green beans, cream sauce (gf)

SARDE A BECCAFICO

Sicilian sardines stuffed with breadcrumbs, pinenuts, currants, anchovy, garlic and parsley, toasted bread, tomato and parmesan salad (gfo)

MURTOLI TART

Corsican vegetable tart with eggplant, zucchini, tomato, onion and goat's cheese, on almond pastry served with seasonal vegetables (vego)

DESSERT

LEMON AND ELDERFLOWER AMARETTI BISCUITS

with mascarpone cream, espresso and chocolate (gf) \$12

CANNOLI

filled with sweet ricotta, honey and pistachio, crystalised orange zest \$10

CROSTATA DI FRUTTA

Italian fruit tart with sweet custard cream and fresh berries \$13

PRICE PER PERSON: \$38 FOR 2 COURSES (MUST INCLUDE ONE MAIN)

AVAILABLE FOR LUNCH IN CLUB DINING.