

ANTIPASTI

OSTRICHE
INSALATA
SALMONE
BURRATA (V)
SALUMI
FRUTTI DI MARE
GAMBERI

PRIMI PIATTI

RISOTTO
LASAGNA

SECONDI

MANZO
BRANZINO
VERDURE

DOLCI

FORMAGGI

STARTERS

live seasonal oysters (2)
selection of seasonal vegetables
cured salmon, sour cream, dill
‘burrata’ cheese, eggplant caponata
selection of cold cuts, pickled vegetables
seafood ‘casserole’, clams, mussels, white wine sauce
grilled prawns, lemon and capers sauce

FIRST COURSE

saffron risotto
Angus beef lasagna, buffalo ‘mozzarella’

MAIN COURSE

roasted Angus beef ‘costata’
roasted australian seabass
seasonal vegetables

assorted desserts

cheeses, fresh fruits

\$98 free-flow beer, sparkling, house wine, soft drinks
juices and coffee/tea

\$128 free-flow Champagne, beer, sparkling, house wine
soft drinks, juices and coffee/tea