

National Day Parade 2019

TABLE D'HÔTE MENU

(please choose 1 dish from each section)

antipasti

gamberi – ricotta – origano – pomodoro – salsa cocktail

Raw red prawns from 'Mazara', warm ricotta,
tomato confit Cocktail sauce spume

burratina – pomodori – gazpacho – semi di basilico (v)

fresh 'burratina' cheese from 'Andria', fresh tomato
basil oil, olive oil, basil seeds, gazpacho

manzo – rucola – Parmigiano Reggiano

wagyu beef 'carpaccio', Italian wild rocket sponge, parmesan cheese
(with 3gr Australian winter black truffle, supplement 18)

primi

linguine – astice – pomodoro

'linguine', spicy tomato sauce, Canadian lobster tail, fresh parsley

ravioli – burrata – pomodoro – basilico (v)

hand-crafted 'ravioli' stuffed with 'stracciatella', tomato coulis, basil

riso – fegato grasso – quaglia

super fino Carnaroli Acquerello' risotto from 'Vercelli'
foie gras pâté, quail ragout

secondi

agnello – melanzane – cavolo cinese – caffè

sous-vide and pan-fried Queensland farm lamb loin
roasted eggplant purée, sautéed bok-choy, coffee powder

branzino – patate viola – finocchi – taccole – broccoli – pistacchi

roasted Mediterranean sea bass fillet, baby fennel, broccoli
snow pea beans, 'Bronte' pistachio sauce

pollo – aglio – peperoncino – patate

sous-vide free range spring chicken marinated with chilli
sweet garlic purée, rosemary potatoes

dolci

a variety of traditional Italian desserts on the bar