



**\$95 per head  
Shared Menu**

**On arrival**

Warm Marinated Mediterranean Olives (GF, DF)

In-House Baked Sourdough, Mount Zero Early Harvest Olive Oil, Pepe Saya Butter

**Entree – share plates**

Lemon, Ricotta & Roasted Sunflower Seed Stuffed Zucchini Flowers,  
Roasted Zucchini, Spinach & Grana Padano Puree

Italian Mozzarella di Bufala, Sea Salt, Italian Extra Virgin Olive Oil, Fresh Basil (GF)

Grain Fed Eye Fillet Carpaccio, Dijon Emulsion, Capers, Compressed Herb Mushroom, Olive Oil (GF)

Burrata, Noosa Reds Heirloom Tomatoes, Beetroot, Radish, Eschallot Dressing (GF)

**Main – share plates**

Spinach, Ricotta & Pistachio Tortellini, Grana Padano Emulsion, Leek Oil

Tagliatelle, Slow Cooked Angus Beef Cheek Ragout, Basil Infused Grana Padano

Confit Pork Belly, Anise Carrot Puree, Green Bean & Almond Vierge, Crackling, Jus Gras (GF)

**Sides – share plates**

Kipfler Potatoes, Butter Emulsion, Chives (GF)

Green Beans, Broccolini, Ricotta di Bufala, Roasted Almonds (GF)

**Strictly one bill per table**

**Surcharge of 17% applies on Public Holidays**

**Surcharge of 10% applies on Sundays Service Fee of 5% is applied to the final bill**

**All card charges 1.3%**