

Michelangelo

\$75

Appetizer on arrival

Sharing marinated olives and home baked bread

Entree

Garlic sour dough, porcini arancini,
veal & pork meatballs, salt n pepper calamari

Mains

Penne Siciliana with smoked eggplant, ricotta and mint mousse,
dried olives in a napolitana sauce (GA) (V)

Spaghetti bolognese with parmesan and parsley

Creamy fettuccine with smoked chicken, oyster mushroom,
confit cherry tomatoes, spinach (GA)

Slow cooked lamb shoulder served with truffle mash, baby spinach and red wine jus (G)

Marinated baby octopus w roasted rosemary potato, cherry tomatoes,
olives and balsamic reduction (G)

Beetroot pumpkin salad

Crispy skin trout fillet served with prosciutto wrapped greens,
crispy kumera, red pepper and mint salsa

Pizza carne

tomato base, cheese, chicken, chorizo and mushrooms

Pizza vegetariana

tomato base, cheese, roasted eggplant, capsicum, zucchini and onions (V)

Dessert

Rosewater panna cotta with mixed berries coulis, coconut shavings and strawberries

Tiramisiu with chocolate caullebaut served with pistachios and strawberries