

ICONIC SRG VENUES UP TO
50% OFF

3-COURSE MENU & SIDES

\$62.50pp

SOFT AMARO SPRITZ \$16

Seabourne After Dark Amaro, Campari, lemon, sparkling wine

ADD ONS

Housemade focaccia (df) – 10

Oysters (gf, df) – 6ea

Crocchetta of the day – 7ea

Fried artichoke, herb oil (df) – 9ea

Consortio anchovies, lemon – 12

Cacio e pepe “chips & dips” – 14

ENTREE

Vitello tonnato, anchovy crumble, pickled eschallot (df)

Beetroot salad, whipped feta, puffed rice

Salmon tartare, lime dressing, fried leek

PASTA

Risotto cacio e pepe, lime (gf)

Casarecce bolognese, napoli sauce, parmesan

Gnocchi, pumpkin purée, pecorino, sage (v)

ADD: Cacio E Pepe Wheel +\$15pp

MAIN COURSE

Pork collar, cauliflower, rosemary jus (gf, df)

Barramundi, fregola sarda, mussels, parsley (df)

Roasted cabbage, hot honey, cottage cheese (gf, v)

SIDES

Chat potatoes, parmesan, chives (gf)

Rocket salad, balsamic, parmesan (gf, v)

ADD: Tableside Affogato \$12pp, +\$6p for Liquor

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Menus are subject to change without notice.

(v) vegetarian (gf) gluten free (df) dairy free (ve) vegan

All Visa, MasterCard & American Express cards will incur a 1.65% processing fee. All debit cards will incur a 0.55% processing fee. A 15% surcharge applies on all public holiday
Cacio E Pepe Wheel if added on must be ordered by the whole table.