

ICONIC SRG VENUES UP TO

50% OFF

3-COURSE MENU & SIDES

\$62.50pp

ADD 2g WA Winter Black Truffle - 14

ENTREE

Vitello tonnato, anchovy crumble, pickled eschallot (I) (df)
Roasted cauliflower, romesco, puffed wild rice (gf, df)
Salmon tartare, horseradish cream, pickled eschallot (A) (gf, df)

PASTA

Beetroot risotto, tallegio, parsley powder (gf)
Casarecce bolognese, napoli sauce, parmesan
Gnocchi, pumpkin purée, pecorino, sage (v)
ADD: Cacio E Pepe Wheel +\$15pp

MAIN COURSE

Pork collar, roasted fennel, apple puree, jus (gf)
Barramundi, pumpkin puree, garlic broccolini (A) (gf)
Roasted cabbage, hot honey, cottage cheese (gf, v)

SIDES

Chat potatoes, parmesan, chives (gf)
Rocket salad, balsamic, parmesan (v, gf)

SOFT AMARO SPRITZ \$16

Seabourne After Dark Amaro, Campari, lemon, sparkling wine

ADD ONS

Housemade focaccia (df) – 10
Oysters (gf, df) – 7ea
Crocchetta of the day – 7ea
Fried artichoke, herb oil (df) – 9ea
Consorcio anchovies, lemon – 12
Cacio e pepe “chips & dips” – 14

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

noji

(v) vegetarian (gf) gluten free (df) dairy free (ve) vegan | seafood origin (A) Australian (I) Imported (M) Mixed
OriginAll 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.