

ICONIC SRG VENUES UP TO

50% OFF

3-COURSE MENU & SIDES

\$62.50pp

ENTREE

Vitello tonnato, anchovy crumble, pickled eschallot (df) (I)
Tuna Crudo, marinated capsicum, pistachio, orange (gf,df) (A)
Buffalo Mozzarella, semi-dry tomato, salsa verde (v,gf)

PASTA

Risotto, mussels, prawns, cuttlefish, parsley (gf) (A)
Lasagne Bolognese, bechamel, tomato
Gnocchi alla Norma, eggplant, tomato, ricotta salata(v)
ADD: Cacio E Pepe Wheel +\$15pp

MAIN COURSE

Pork collar, beetrot, silverbeet, grapefruit, jus (gf)
Barramundi, fresh peas, Dutch carrots, mint oil (gf, df) (A)
Roasted Cauliflower, cannellini, chilli, leek (gf, v)

SIDES

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

POMPELMO AMARO SPRITZ \$22

Seabourne After Dark Amaro, Campari, lemon, sparkling wine

ADD ONS

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

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



Seafood Origin (A) Australian (I) Imported (M) Mixed Origin

All Visa, MasterCard & American Express cards will incur a 1.65% processing fee. A 10% surcharge applies on weekends. All debit cards will incur a 0.55% processing fee. A 15% surcharge applies on all public holiday