

G O U R M E T N I G H T M E N U

ENTRÉES

BLACK TRUFFLE & WILD MUSHROOM RISOTTO

Black truffle and wild mushroom risotto with garden peas,
Grana Padano and micro herbs.

DUCK RAGOUT

Confit duck with braised root vegetables, house-made
pappardelle and a rich red wine sauce.

MAINS

PORK MILANESE

Golden crumbed pork strip loin with steamed seasonal
greens and a creamy caper and lemon sauce.

MEATBALL AND SEAFOOD MARINARA

House-made linguine with a medley of Australian
seafood, beef meatballs and a rich Napoletana sauce.

DESSERTS

LEMON YOGHURT PANNA COTTA

Topped with a local honey glaze, mixed berry compote &
biscuit wafer.

TRADITIONAL TIRAMISU

Layers of mascapone, coffee-soaked sponge, fresh cream,
Kahlua & chocolate.