

MILANO MENU

Guests to choose from each course

\$59 per person

STARTER

ASSORTED ITALIAN FOCACCIA (DF, VEG)

Freshly Baked Focaccia Bread with Rock Salt and Rosemary, Tomato & Oregano, Onion & Olives

ENTRÉE

MISTO SALUMI E CROSTINI

A Selection of Cured Italian Meats, Mixed Spreads on Crostini & grilled mixed Vegetables

HOME MADE MEAT BALLS (GF)

Served in a Fresh Tomato/Basil Sauce with Green Peas

ZUCCHINI BLOSSOM (VEG)

Stuffed Zucchini flowers with Ricotta & mint, Olive, Capers, Shallots and Cherry Tomato salsa

MAINS

RISOTTO AI FUNGHI & TARTUFO (GF, VEG, VGO)

With Porcini Mushrooms and parmesan shavings

GNOCCHETTI ALLA SORRENTINA (GF, VEG, VGO)

Gnocchi, Grape Tomatoes, Basil, Fior di Latte Cheese

PORCHETTA D'INVERNO (GF)

Traditional Italian Savoury boneless roast Pork belly roll, carefully stuffed with wild Fennel seeds, Rosemary, Sage, Garlic, sautéed Apple, Raisin and Red wine jus

SALMONE MEDITERRANEO (GF)

Grilled Atlantic Salmon served with creamy Spinach, lobster bisque, chlorophyll oil

CHOICE OF 2 SIDES TO SHARE

Steam Vegetable or Roast Potatoes or Mix Salad or Fries

DESSERT

TIRAMISU

Savoardi biscuits dipped in coffee liquor between layers of mascarpone cream

PANNA COTTA AL CIOCCOLATO BIANCO

Served with berries compote, coconut crumble

POACHED PEAR & GALLIANO CREME

Served with Galliano crème anglaise and coconut crumble

**NOTE – Any changes or additional food items to the menu will result to additional charges*

**The whole table must participate.*

Portside Wharf, Hamilton

ROMA MENU

Guests Choose from Each Course
\$69 per person

STARTER

ASSORTED ITALIAN FOCACCIA (DF, VEG)

Freshly Baked Focaccia Bread with Rock Salt and Rosemary, Tomato & Oregano, Onion & Olives

ENTRÉE

MISTO SALUMI E CROSTINI

A Selection of Cured Italian Meats, Mixed Spreads on Crostini & grilled mixed Vegetables

ZUCCHINI BLOSSOM (VEG)

Stuffed Zucchini flowers with Ricotta & mint, Olive, Capers, Shallots and Cherry Tomato salsa

BURRATA E CREMA DI FAVE (VEG)

Creamy Burrata served with smashed Broad bean cream and house-made Croutons

MAINS

RAVIOLI FORMAGGIO E NOCI [VEG, VGO]

House-made Ravioli with fontina cheese, cheese sauce and walnuts

PORCHETTA D'INVERNO (GF)

Traditional Italian Savoury boneless roast Pork belly roll, carefully stuffed with wild Fennel seeds, Rosemary, Sage, Garlic, sautéed Apple, Raisin and Red wine jus

SALMONE MEDITERRANEO (GF)

Grilled Atlantic Salmon served with creamy Spinach, lobster bisque, chlorophyll oil

BISTECCA ALLA BRACE CON PORCINI (GF)

Grain Fed Angus OP Scotch Fillet with sautéed Broccolini and Porcini Mushroom sauce

CHOICE OF 2 SIDES TO SHARE

Steam Vegetable or Roast Potatoes or Mix Salad or Fries

DESSERT

TIRAMISU

Savoardi biscuits dipped in coffee liquor between layers of mascarpone cream

PANNA COTTA AL CIOCCOLATO BIANCO

Served with berries compote, coconut crumble

POACHED PEAR & GALLIANO CREME

Served with Galliano crème anglaise and coconut crumble

**NOTE – Any changes or additional food items to the menu will result to additional charges*

**The whole table must participate.*

Portside Wharf, Hamilton

SIENA MENU

Guests Choose from Each Course

\$79 per person

STARTER

ASSORTED ITALIAN FOCACCIA (DF, VEG)

Freshly Baked Focaccia Bread with Rock Salt and Rosemary, Tomato & Oregano, Onion & Olives

ENTRÉE

MISTO SALUMI E CROSTINI

A Selection of Cured Italian Meats, Mixed Spreads on Crostini & grilled mixed Vegetables

ARANCINI

Traditional Sicilian Rice balls filled with Fior di Latte, breaded, fried and served with Napoli Sauce

ASPARAGI GRIGLIATI (GF, VEG, VGO)

Grilled Asparagus, Stracciatella, toasted Almond, poached Egg and Truffle

MAINS

RAVIOLI FORMAGGIO E NOCI [VEG, VGO]

House-made Ravioli with fontina cheese, cheese sauce and walnuts

PORCHETTA D'INVERNO (GF)

Traditional Italian Savoury boneless roast Pork belly roll, carefully stuffed with wild Fennel seeds, Rosemary, Sage, Garlic, Sautée Apple, Raisin and Red wine jus

SALMONE MEDITERRANEO (GF)

Grilled Atlantic Salmon served with creamy Spinach, lobster bisque, chlorophyll oil

ROLLATA DI POLLO CON ERBE E SPINACI (GF)

Chicken roulade stuffed with aromatic herbs, wilted spinach, olives & tomato sauce

FILETTO AL GORGONZOLA (GF)

Gippsland pasture Beef Eye fillet served with leeks mash potato, melted gorgonzola cheese, red wine jus and crispy pancetta

CHOICE OF 2 SIDES TO SHARE

Steam Vegetable or Roast Potatoes or Mix Salad or Fries

DESSERT

TIRAMISU

Savoardi biscuits dipped in coffee liquor between layers of mascarpone cream

MILLEFOGLIE ALLE FRAGOLE

Puff pastry filled with Chantilly Custard and Fresh Strawberries and Icing Sugar

TORTA DI RICOTTA

Nutella & Ricotta cheesecake, served with Hazelnut Gelato

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