

# **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)**

Tempura battered filled with Goat cheese and Olive tapenade

### **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, Sautee 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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\*The whole table must participate.

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