

LUNCH SET MENUS

SUBSTANTIAL SHARING PLATTER \$55pp

CHEFS TASTING BOARD

Sicilian arancini, selection of West Australian and Italian cheeses, Tiger Prawns, Pork Belly bites, fried Calamari, variety of European and Australian cold meats, chargrilled confit garlic and rosemary lamb riblets, Stracciatella dip with fresh basil, pickled vegetable, toasted parmesan and onion sourdough and smoked RiverBank Estate olives

ADDITIONAL:

Platter of custard cannoli with pistachio crumb for \$7.50pp

Menu subject to seasonal variety, items may differ according to supply and best available produce

SET MENU ONE \$64 pp

MAIN

Western Australian fresh ocean caught fish with roast fennel, creamy Vermouth risotto, pea, red radish, Grilled Fremantle baby octopus parmesan crisp (A, GF)

or

Beef Cheek, w/ crema di pepperoni e cannellini, fennel, baby capsicum, topped with toffee shiraz beef bacon (GF)

or

Grilled artichoke, wild trifoliate mushroom, spring sweet pea, carnaroli rice, enoki crisp (V)

DESSERT

Chocolate ganache tart w/ white chocolate soil & amaretto ice cream

or

Limoncello Panna Cotta, mixed berry compote, raspberry coulis, delicate biscottini (GF)

SET MENU TWO \$72 pp

ENTREE

Chefs Tasting Board

Sicilian Arancini, Parma di prosciutto, Chargrilled confit garlic and rosemary lamb riblets, Stracciatella dip with fresh basil, toasted Parmesan and onion Sourdough, smoked estate olives

MAIN

Western Australian fresh ocean caught fish with roast fennel, creamy Vermouth risotto, pea, red radish, Grilled Fremantle baby octopus parmesan crisp (A, GF)

or

Beef Cheek, w/ crema di pepperoni e cannellini, fennel, baby capsicum, topped with toffee shiraz beef bacon (GF)

or

Grilled artichoke, wild trifoliate mushroom, spring sweet pea, carnaroli rice, enoki crisp (V)

SET MENU THREE \$88 pp

ENTREE

Chefs Tasting Board

Sicilian Arancini, Parma di prosciutto, Chargrilled confit garlic and rosemary lamb riblets, Stracciatella dip w/ fresh basil, toasted Parmesan and onion Sourdough, smoked estate olives

MAIN

Western Australian fresh ocean caught fish with roast fennel, creamy Vermouth risotto, pea, red radish, Grilled Fremantle baby octopus parmesan crisp (A, GF)

or

Beef Cheek, w/ roast beetroot, tahini, pomme purée, courgette battons, Shiraz jus (GF)

or

Grilled artichoke, wild trifoliate mushroom, spring sweet pea, carnaroli rice, enoki crisp (V)

DESSERT

Chocolate ganache tart w/ white chocolate soil & amaretto ice cream

or

Limoncello Panna Cotta, mixed berry compote, raspberry coulis, delicate biscottini (GF)