

\$95 SET MENU

Entrée

Lightly cured kingfish with limoncello dressing, baby fennel, dill, chilli and Cetara's colatura

or

Seared veal fillet with tomato, rocket, crispy shallots, smoked provola and nduja

or

Selection of Italian cured meats with marinated olives and pickled vegetables

Main

Hand cut tagliolini with Shark Bay tiger prawns, micro rocket and grape tomatoes

or

Filetto Capriccio N.XXIV

Black Angus beef fillet, prosciutto di Parma, fois gras, truffle and passito sauce

or

Rosted fish with clams, spinach and potatoes, saffron velouté

Dessert

Tiramisu

or

Vanilla pannacotta with berries

or

Italian nougat semifreddo with amarena cherry sauce

MODO·MIO
CUCINA ITALIANA

Minimum 15 people must dine. Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free.