

MARCHE-INSPIRED NIGHT

WEDNESDAY 7 AUGUST

Food only | 110 per person

With beverage pairing | 165 per person

Bookings available from 5.30pm

ENTRÉE

Triglia all'arancia

Cured red mullet crudo, fennel & orange salad

Fritto misto all'ascolana

Green olives stuffed with three meats ragu, fried crumbed custard, buttered artichoke

 **Il Martini Delle Marche, Italy**

PRIMI

Brodetto alla Sanbenedettese

Monkfish, capsicum, green tomato stew & toasted crostini

Maccheroncini di campofilone con ragu Marchigiano

Square spaghetti, chicken, beef, pork ragu, pecorino

 **2020 Felsina Chianti Classico Tuscany, Italy**

SECONDI

Anatra al Verdicchio

Braised duck legs, Verdicchio wine, capers, Taggiasche black olives, roasted potatoes

Agnello e fave ngrecce

Slowed cooked lamb rump, sautéed broad beans, guanciale

 **2022 Monte Schiavo Verdicchio Classico DOC Marche, Italy**

DOLCI

Zuppa inglese

Alkermes soaked sponge cake, vanilla custard, chocolate

 **Lu Cazola**

(v) Vegetarian |  Beverage Pairing



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Please note that credit card payments incur a service fee of 1.15%. A surcharge of 10% applies on Sundays and 15% on Public Holidays. Selected menu items only. Menus subject to change. Not to be used in conjunction with any other offer or discount. 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.