

Premium Shared Menu

\$145 per person

Antipasti

Rosemary Focaccia with Cobram Estate Coratina Extra Virgin Olive Oil

Crudo of Albacore Tuna with Pistachio and Green Olive Salsa

Buffalo Mozzarella with Caponata

Prosciutto San Daniele with Gnocco Fritto and Pickled Eggplant

Steak Tartare with Nduja, Capers and Crostini

Secondi

Eggplant Parmigiana

Market Fish alla Puttanesca with Cherry Tomato, Anchovy and Olive Salsa

CopperTree Farms Friesian Fillet Tagliata with Salmoriglio

Chicken 'al Mattone' with Chilli, Garlic and Rosemary

Green Salad with Pinot Grigio Vinaigrette

Braised Peas with San Marzano, Prosciutto San Daniele and Chilli

GT Twice Cooked Potato Rosti

Dolci

Classic Tiramisú

Pear and Almond Crostata with Fior di Latte Gelato

Chocolate and Hazelnut Torta

Gran
Torino

Menu items are subject to availability and seasonal change

gluten free – GF | dairy free – DF | vegetarian – V | vegan VG | contains nuts – N | contains egg – E | contains alcohol – A

All our seafood is proudly sourced from Australia.

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten.

Whilst all reasonable efforts are taken to accommodate guest dietary needs,

we cannot guarantee that our food will be allergen free

Luxe Shared Menu

\$195 per person

Antipasti

Rosemary Focaccia with Cobram Estate Coratina Extra Virgin Olive Oil

Olives all'Ascolana stuffed with Veal and Parmesan

Crudo of Albacore Tuna with Pistachio and Green Olive Salsa

Buffalo Mozzarella with Caponata

Grilled King Prawns with Garlic Butter and Fermented Chilli

Pasta

Pumpkin Tortelli with Burnt Butter and Sage

Fusilli with Blue Swimmer Crab, Garlic, Chilli and Lemon

Secondi

Eggplant Parmigiana

Market Fish alla Puttanesca with Cherry Tomato, Anchovy and Olive Salsa

CopperTree Farms Friesian Fillet Tagliata with Salmoriglio

Chicken 'al Mattone' with Chilli, Garlic and Rosemary

Green Salad with Pinot Grigio Vinaigrette

Braised Peas with San Marzano, Prosciutto San Daniele and Chilli

GT Twice Cooked Potato Rosti

Dolci

Classic Tiramisú

Pear and Almond Crostata with Fior di Latte Gelato

Chocolate and Hazelnut Torta

Panforte

Gran
Torino

Menu items are subject to availability and seasonal change

gluten free – GF | dairy free – DF | vegetarian – V | vegan VG | contains nuts – N | contains egg – E | contains alcohol – A

Seafood origins: A = Australian

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