Premium Shared Menu

$145 per person

Antipasti

Rosemary Focaccia with Cobram Estate Coratina Extra Virgin Olive Oil

Crudo of Albacore Tuna with Salsa Verde

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 with Salmoriglio

Chicken 'al Mattone' with San Marzano, Ligurian Olives and Rosemary

Green Salad with Pinot Grigio Vinaigrette

Braised Peas with San Marzano, Prosciutto San Daniele and Chilli

GT Twice Cooked Potato Rosti

Gran Torino

Dolci

Classic Tiramisú

New Season Cherry Crostata with Fior di Latte Gelato and Almond Praline

Chocolate and Hazelnut Torta

Luxe Shared Menu

$195 per person

Antipasti

Rosemary Focaccia with Cobram Estate Coratina Extra Virgin Olive Oil

Sicilian Green Olives

Crudo of Albacore Tuna with Salsa Verde

Buffalo Mozzarella with Caponata

Grilled King Prawns with Garlic Butter and Fermented Chilli

Prosciutto San Daniele with Gnocco Fritto and Pickled Eggplant

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 with Salmoriglio

Chicken ‘al Mattone’ with San Marzano, Ligurian Olives 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

New Season Cherry Crostata with Fior di Latte Gelato and Almond Praline

Chocolate and Hazelnut Torta

Panforte

Gran Torino