

# *Feasting Menu – 2 Course*

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*\$85 pp*

## **TO START**

Puff Bread, hummus, dukkah, lot 8 olive oil, bittersweet paprika

Baked Saganaki, Greek Keflograviera cheese, honey, chilli

Portobello mushroom, lemon labneh, chilli oil, parsley crumb

Massimo's stracciatella, beetroot carpaccio

Prosciutto San Daniele, pickles

## **YOUR BIG STUFF**

Fusilli, milk braised pork & chicken bolognese bianca

Slow cooked lamb shoulder, roast garlic, anchovy, Moroccan olives

Spatchcock chicken, harissa, burnt lemon

Woodfired cauliflower steak, pomegranate, pistachio

Tuscan cavolo nero, chilli, garlic

Duck Fat potatoes, garlic, rosemary, rock salt



Please advise staff of any allergies

# *Feasting Menu – 3 Course*

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*\$700 pp*

## **TO START**

Puff Bread, hummus, dukkah, lot 8 olive oil, bittersweet paprika

Baked sagankai, Greek Keflograviera cheese, honey, chilli

Portobello, lemon labneh, chilli oil, parsley crumb

Massimo's stracciatella, beetroot carpaccio

Flight of hams

## **YOUR BIG STUFF**

Fusilli, milk braised pork & chicken bolognese bianca

Slow cooked lamb shoulder, roast garlic, anchovy, Moroccan olives

Ribeye on the bone, chermoula

Woodfired cauliflower steak, pomegranate, pistachio

Tuscan cavolo nero, chilli, garlic

Barrel aged feta, Moroccan sundried olives, tomato

Duck fat potatoes, garlic, rosemary, rock salt

## **TO FINISH**

Burnt Basque cheese cake, orange marmalade, chocolate sorbet

Apple tarte, vanilla bean ice cream



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