

# Feasting Menu

*\$95 per person*

## TO START

Puff Bread, hummus, dukkah, extra virgin olive oil, bittersweet paprika

Baked Saganaki, Greek Keflograviera cheese, honey, chilli

Massimo's stracciatella, garden peas, chilli, mint

Baby cucumbers, dill oil, Mandy's horseradish, labneh

Prosciutto San Daniele, pickles

## YOUR BIG STUFF

Fusilli, milk braised pork & veal Bolognese, Parmigiano

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

Spatchcock chicken, harissa, cavolo nero, burnt lemon

Wood-fired cauliflower steak, pomegranate, pistachio

Petite green leaves, witlof, baby gem, chervil, hummus

Duck Fat potatoes, garlic, rosemary



Please advise staff of any allergies

# Feasting Menu

*\$110 per person*

## TO START

Puff Bread, hummus, dukkah, extra virgin olive oil, bittersweet paprika

Baked Saganaki, Greek Keflograviera cheese, honey, chilli

Massimo's stracciatella, garden peas, chilli, mint

Baby cucumbers, dill oil, Mandy's horseradish, labneh

Prosciutto San Daniele, pickles

## YOUR BIG STUFF

Fusilli, milk braised pork & veal bolognese, Parmigiano

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

Spatchcock chicken, harissa, cavolo nero, burnt lemon

Wood-fired cauliflower steak, pomegranate, pistachio

Petite green leaves, witlof, baby gem, chervil, hummus

Duck Fat potatoes, garlic, rosemary

## TO FINISH

Burnt Basque cheesecake, orange marmalade, chocolate sorbet

Apple tarte, vanilla bean ice cream



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