



Mixed Grill Feast Menu

Served on table sharing style

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Slow Cooked Porchetta

Mixed fruit, herb & Vin Santo stuffing

Griddled Thick Cut Lamb Cutlets

Salsa verde

Native Breed Cote de boeuf

burnt onions & bearnaise sauce

King Scallops in their shell

Bacon & aged balsamic

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Charred Hispi Cabbage

caraway, black pepper

Lyonnaise Potatoes

Creamed Spinach, leeks & Peas

Confit Tomatoes

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Chocolate Nemesis

Salted caramel, Toscano olive oil ice cream