

Cichetti

2 courses \$78 | 3 courses \$90

Pane

Rosemary & Sea Salt Focaccia, Balsamic, Olive Oil

Primi

Beetroot Carpaccio - Slow Cooked Beetroot, Marinated Artichokes, Granny Smith Apple, Hazelnut, Swiss Chard, Horseradish

Tomato Insalata - Summer Tomato, Tofu, Oregano, Shallots, Basil, Balsamic, Olive Oil

Vegan Menu

Secondi

Zucca Arrosto - Roasted Butternut Pumpkin, Ox-heart Tomato, Green Beans, Corn, Olives, Black Pepper Vinaigrette

Pasta al Pomodoro - Summer Tomato, Garlic, Pinot Grigio, Semolina Pasta, Chili, Caper Pangrattato

Dolci

Coconut Snow, Strawberry Sorbet, Berries

* Please note, a surcharge of 15% will be applied on public holidays. ** Credit card payments attract a 1.2% surcharge.

*** Whilst our kitchen team endeavour to accommodate requests for special meals for guests who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment & supplied ingredients. v (vegetarian) | gf (gluten free) | n (contains nuts)

Cichetti

Vegan Menu

