



Dine Around \$55



Antipasti

Ricotta

Whipped ricotta on grilled sourdough crostini with roasted grapes, hazelnuts, honey and chili infused olive oil.

Or

Steelhead Affumicato

Smoked Lois Lake steelhead with crispy capers, dill crema and lemon infused olive oil.

Or

Barbabietola Arrosto

Roasted beet Carpaccio with truffle vinaigrette, shaved Pecorino Romano and toasted hazelnuts.

Primi

Capesante

Seared scallops, fennel, and orange with rosemary vinaigrette and roasted fingerling potatoes.

Pairs well with Liber Chardonnay ~ \$12/gls.

Or

Risotto alla Zucca

Roasted butternut squash in creamy Arborio rice with candied walnuts, fried sage and shaved Grana Padano.

Pairs well with Gray Monk Pinot Gris~ \$10/gls.

Or

Anatra

Roasted duck breast with red wine and sultana braised cabbage, cherry sauce and crisp polenta.

Pairs well with Liquidity Pinot Noir ~ \$13/gls.

Dolci

Panna Cotta

Vanilla Panna Cotta with mixed berry gelee.

Or

Torta All'olio d'Oliiva

Olive oil cake with raisin marmelatta and crème fraiche.

Pairs well with Hoyne Pilsner \$6.75/gls

Or

Ciocolato

Hazelnut crusted flourless chocolate cake.

