

# crafted by matt moran

*94 per person*

## To start

Herb focaccia, Alto olive oil *df vgn*

Burrata, agrodolce eggplant, rocket, radicchio *gf v*

Grilled Hawkesbury calamari, cannellini bean puree, tomato, chilli, lemon *df gf*

Gilda: Wagyu bresaola, Sicilian green olive, guindilla *df gf*

*Add on*

Abrolhos Island scallop, garlic & laver butter, brioche crumb +14 *pp*

## Shared mains

Market fish, Andean Gold potatoes, salsa verde *df gf*

Bannockburn chicken breast, white polenta, mushrooms, chestnuts, sage *gf*

*Add on*

Slow cooked lamb, potato gnocchi, peas, Pecora dairy sheep's curd +12 *pp*

## Sides

Crisp baby cos, tonnato dressing, parmesan, fried crumbs

Skin on chips, fried herbs from the garden, aioli *df gf*

## Shared desserts

Torta di Limone, mascarpone, strawberry, almond, milk crumb

Chocolate torte, crème fraiche *gf*

*For groups of 8 and over up to 20 guests. We cater for most dietary requirements. Whilst all reasonable efforts are taken to accommodate dietary needs, we cannot guarantee that our food will be allergen free. 10% gratuity surcharge applies. 1.5% surcharge applies for all card payments.*