

FATHER'S DAY

Sharing style

Brunch

ANTIPASTI

Chef's selected Boston Bay cured and smoked meat, Section 28 - Adelaide Hills artisan cheeses, house rosemary Focaccia, Rio Vista olives, aged balsamic and homemade pickles

CIBO CALDO

OSSO BUCO ALLA MILANESE (gfo)

12 hours slow-braised beef shank, saffron polenta, grana padano, gremolata pangrattato

GNOCCHI ALLA SORRENTINA (v)

Ricotta gnocchi baked in pomodoro, topped with melted

PESCE AL CARTOCCIO (ngi)

Local Coorong Mullet fillets, heirloom carrots, pendle estate olives, caper berries, basil, greens

CONTORNI

Radicchio, rocket, cucumber, citrus-vanilla dressing

DOLCI

PANNACOTTA (ngi)

Yoghurt and vanilla bean, berry compote, almond tuile

"TUTTO" MISU Savoiardi, espresso, mascarpone, couverture
chocolate

