

Chef Marco's Seasonal Specials

Seafood platter sharing

for two persons \$98/ for three persons \$138

Hokkaido scallops 'carpaccio', red grape

New Zealand prawns, pink grapefruit, trout roe

Akami tuna 'alla Mediterranea'

Sakoshi Bay oyster (1 pc per person) ***(Add oyster \$6 per pc)***

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Uovo barzotto \$42

Sous-vide organic egg, celeriac mash, 'girolle' mushrooms
shaved ***Winter Black Truffle***, Manjimup (V)

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Battuto di manzo \$68

Black angus beef 'tartare', deep-fried egg yolk
shaved ***Winter Black Truffle***, Manjimup

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Tagliatelle al tartufo \$44

Homemade 'tagliatelle' with parmesan cheese butter emulsion
shaved ***Winter Black Truffle***, Manjimup (V)

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Paccheri aragosta \$68

'Paccheri di Graniano' pasta with live Canadian lobster, 'San Marzano' tomatoes
with fresh mint and basil, orange zest

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Manzo – finferli \$88

Roasted Tajima Wagyu beef striploin MB6 (180g)
potato gratin, 'girolle' mushrooms, parsnip mash