

Chef Marco's Seasonal Specials

Fiori di zucca

Seasonal zucchini flowers stuffed with 'ricotta' cheese and baby spinach
gratinated with parmesan cheese (V)

34/44

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Uovo barzotto *

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

48

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Battuto di manzo *

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

68

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Barbabietola - mozzarella

Handmade beetroot 'tortelli' pasta filled with buffalo 'mozzarella' and 'ricotta' cheese
15 years aged balsamic vinegar from 'Modena' IGP (V)

32

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Tagliatelle al tartufo *

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

52

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Paccheri aragosta

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

62

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Manzo - carciofi *

Pan-fried 200days Black Angus grain-fed beef tenderloin
sautéed baby artichokes, parsnip mash, mustard jus

62

*Additional Winter Black Truffle from Manjimup available at seasonal Pricing - \$7/gm