

# SEASONAL TASTING MENU

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primi  
{trio of}

**TUNA 'SUSCI'**

marinated vegetables & preserved truffle

**RAW YELLOWTAIL**

olio di zenzero & pickled red onion

**ARUGULA SALAD**

candied walnut, goat cheese, fig, pear, cider vinaigrette

paste  
{choice of}

**BASIL GNOCCHI**

jumbo lump crab, preserved lemon, tarragon

**TAGLIATELLE BOLOGNESE**

beef, veal, pork ragu

piatti  
{choice of}

**PRIME AUSTRALIAN LAMB CHOPS**

garbanzo puree, artichoke, braised kale

**MARKET FISH**

chef's seasonal preparation

**BLACK BASS**

porcini brodetto

dolce  
{choice of}

**ESPRESSO BUDINO**

salted carmel, chocolate biscotti & hazelnut gelato

**RHUBARB CHEESECAKE**

strawberry & rhubarb compote, white peach granita  
cinnamon meringue crumble

pre-fixe \$60  
tax & gratuity not included  
\$25 additional wine pairing available