

Amore at the Table

ON ARRIVAL

Glass of prosecco

AMUSE BOUCHE ON ARRIVAL

Prawn & Crab Tartlet

SALUMI SHARE PLATE

Prosciutto, salami, mortadella, lombardi pickles,
olives, semi dried tomatoes

MAIN COURSE

Seared beef medallions (medium rare), broccolini, fried herb
potatoes, mushroom ragu

Or

Baked chicken breast with sage & prosciutto, on saffron
risotto & Sicilian caponata

CHEFS DESSERT SHARE PLATE

Trio of Tartlets, Rich Chocolate, Lemon
Meringue and Strawberry Vanilla

Red velvet martini

*Vegetarian and dietary options available on request

Specials

COCKTAILS

Espresso Martini	\$18
Nutcracker Martini	\$18
Spritz - Aperol, Campari, Elderflower, Limoncello	\$14

BOTTLES

Valdobbiadene Superiore, Prosecco DOCG	\$88
Laurent Perrier, Champagne	\$111
Philip Shaw The Architect, Chardonnay	\$76
Josef Chromy Pinot Noir	\$80
Cape Mentelle Shiraz	\$90