

Bare Bones Society
From 6pm Friday and Saturday

To start

Ciabatta | Served warm with olive oil and balsamic \$5 per person

Entrée

Tartare of grassfed beef, pecorino and potato foam, 62° egg, potato crisps, smoked salt

Strozzapreti with scallops, fried zucchini flowers, pesto of crushed broadbeans, herbs and sorrel oil

‘Caprese salad’ Marinated heirloom tomatoes, basil shoots and burrata bocconcini, crostini

Mains

Local blue swimmer crab, dill and tomato risotto, crispy soft shelled crab fritti

Tortellini of ricotta and herbs, Spring vegetables in vegetable nage

Free range pork cutlet, crispy potatoes, radicchio, orange and herb salad

Roast loin of Spring lamb, herb crust, pecorino mousseline, baby cavolo nero and crushed minted peas

Desserts

‘Bombolini’ Italian donuts, filled with chocolate mousse, espresso ice cream

Nougatine semifreddo, stone fruit gently poached and then baked, with an amaretti biscuit crust

Entrée/Main for \$46 per person | Main/Dessert for \$40 per person

Entrée/Entrée/Dessert for \$48 per person | Entrée/Main/Dessert for \$58 per person