

DINNER



Cost as per menu One-course

\$45pp Two-courses

\$58pp Three-courses

Starters

Appetiser Share Platters *

Toasted sourdough and/or lavosh | warm assorted olives | grilled halloumi | antipasto

Choice of Mains

Massimo's Pumpkin & Ricotta Gnudi (V) (GF) 29

House-made crispy gnudi | pumpkin purée | ricotta | semi-dried cherry tomatoes | caramelised onion | parmesan

Frango a Africana (GF) 32

Grilled chicken breast | coconut cream | cayenne pepper | roast vegetables | port wine reduction | peanut panisse

Middle-East Lamb Back Strap 35

Filo-wrapped lamb back strap | cous cous | green beans | tahini labneh | date jus

Fish of the Day *

See wait staff

Choice of Dessert

Zeppole

Italian doughnuts | chocolate sauce | praline crumb

Sylvia's Baklava Ice-cream

House-made baklava ice-cream | raspberry coulis

(v)- vegetarian (gf) - gluten free * GF option available

'World Inspired Food'