

S·P·Q·R

Set Menu 2

2 Courses \$55 🌿 Dessert \$12 extra

PRIMI

A choice of either:

FRESH RAVIOLI WITH CRAYFISH
w/- creme fraiche, dill, lemon zest, truffle salt

BUFFALO MOZZARELLA
Fresh Clevedon buffalo mozzarella
w/- vine-ripened tomatoes, basil, olive oil

SALMON GRAVLAX
(cured in Hendrick's Gin)
w/- capers, red onion, mustard, dill sauce

OVEN BAKED SCALLOPS
served in the shell w/- basil, mint, brandy, breadcrumbs

FREE FARMED PORK BELLY CONFIT
(Slow roasted for 7 hours)
w/- Giusto Richardo balsamic, truffle salt, watercress

EYE FILLET CARPACCIO
w/- crispy capers, rocket, balsamic, chilli oil, shaved parmesan

SECONDI

A choice of either:

WEST COAST WHITEBAIT FRITTER
w/- chives & lemon butter

SICILIAN STYLE FRESH SNAPPER FILLETS
w/- Sicilian green olives, white wine, garlic, Italian flat leaf parsley
served w/- garden salad

FRESH SPANNER CRAB SPAGHETTINI
w/- lemon butter & chilli

VEAL MARSALA
traditional veal marsala w/- mushrooms, crispy potatoes

GLAZED DUCK CONFIT
(slow roasted for 7 hours)
w/- parsnip puree, salsa verde

ANGUS PURE EYE FILLET
w/- slow roasted tomatoes, salsa, hand cut fries, truffle salt, balsamic

DOLCI

A choice of either:

STICKY DATE PUDDING
w/- butterscotch sauce & vanilla bean ice-cream

BLOOD ORANGE SORBET
served w/- fresh mint

MANCHEGO D.O.P
Spanish hard to strong sheep's milk cheese