

MAINS

Filetto di Pesce al prezzemolo \$36.00

Pan fried market fish fillet with garlic broccolini, olive tapenade, slow cooked vine tomatoes and basil oil

Petto di pollo ai profumi di bosco \$36.00

Pan fried corn fed chicken breast with porcini mushrooms, truffled potato mash and a grape jus (truffle friendly)

Agnello in crosta di salvia ratatouille e patate al timo \$37.00

Sage crusted rack of lamb, ratatouille and thyme and garlic potatoes (truffle friendly)

Filetto alla Nocciola \$37.00

Pot roasted eye fillet sprinkled with crunchy hazelnuts with braised celeriac, gourmet potatoes and a chocolate scented beef sauce (truffle friendly)

Cervo con verdure al rosmarino \$38.00

Seared venison, rosemary and garlic baby vegetable salad with a cinnamon infused Dolcetto wine jus (truffle friendly)

Insalata tiepida di carciofi, fontina, noci, grissini e rucola \$29.00

Warm artichoke and porcini mushroom salad, Fontina cheese, rocket, grissini sticks drizzled with aged balsamic (truffle friendly)

CONTORNI

\$8.00

Patate arrosto al rosmarino e aglio

Oven roasted potato wedges with rosemary and crushed garlic

Insalatina mista, noci, formaggio Montanaro e aceto balsamico

Mesculin salad with walnuts and Montanaro aged goat cheese with a drizzle of balsamic

Nido di coste al gorgonzola

Creamy silverbeet with gorgonzola

Fagiolini al vino bianco

Green beans slowly braised in white wine and garlic