

MMXXVI LAZIO

MENU DEGUSTAZIONE

FIVE COURSES \$120PP // WINE PAIRING \$75PP

STUZZICHINI

CROSTINO DI PESCE CRUDO

PREMIUM TASMANIAN FISH, SHALLOT, CHILLI, ORANGE
DRESSING, FOCACCIA CRISP

ANTIPASTI

BURRATA

SCOTTSDALE PORK CAPOCOLLO, TASMANIAN OLIVE OIL,
VIN COTTO, FOCACCIA

PASTA

SPAGHETTI CON LE COZZE

FREYCINET MARINE FARM MUSSELS,
GARLIC, CHILLI, SHALLOT, WHITE WINE & HERBS

SECONDI

ROBBINS ISLAND WAGYU BEEF CHEEK

ELPHINGROVE CELERIAC PUREÉ, BEEF SAUCE

BROCCOLI ALLE ACCIUGHE

ROASTED BROCCOLI, ANCHOVY & LEMON DRESSING, TOASTED ALMONDS

DESSERT

DARK CHOCOLATE GANACHE

YORKTOWN ORGANICS BRAMBLEBERRY SORBET

WE PROUDLY ONLY SERVE AUSTRALIAN SEAFOOD

DIETARY ADJUSTMENTS WELCOME
WEEKEND SURCHARGE IS 10%