

CHEF'S FEAST

5 COURSES FOR \$55^{PP}

available for groups of 2-16 persons | whole table only | menu subject to seasonal availability | dietary requirements not substitutable

SALUMI PLATE

SAN DANIELE PROSCIUTTO | QUATTRO STELLE
TRUFFLE SALAMI | QUATTRO STELLE NDUJA SALAMI
QUATTRO STELLE GARLIC & FENNEL SALAMI
BUFFALO MOZZARELLA

served with grilled sourdough

2ND COURSE

SEA SALT & CHILLI CALAMARI
pickled fennel, fresh herbs, confit garlic aioli

3RD COURSE

PORK & CHIVE DUMPLINGS
ponzu & chive broth

&

DUCK SPRING ROLLS
hoisin dipping sauce, chilli, coriander

4TH COURSE

PORK BELLY PORCHETTA (GF)
tuscan cabbage, rosemary & fennel stuffed, cauliflower puree,
fennel, raddichio, pomegranate

SERVED WITH MIXED LEAF SALAD

5TH COURSE

STICKY DATE PUDDING
hot butterscotch sauce, maple waknut ice cream

PUBLIC HOLIDAYS INCUR A 10% SURCHARGE

\$20 minimum eftpos | all prices GST inclusive | menu is subject to seasonal availability | please notify staff of any allergies & dietary requirements
