

# Carnivale Extravaganza!

VENETIAN CARNIVALE POP UP: 1ST - 31ST AUGUST

Two courses \$38  
Three courses \$50

## ENTREÉS

Fennel & baby spinach salad, bocconcini, orange, grapefruit, fresh herbs, Italian miso vinaigrette GF 16

Spiced Venetian sausage stuffed portabello, Swiss chard, balsamic truffle cream, herb oil GF NF 16

## MAINS

Pumpkin risotto, crispy sage, herb reduction, feta, toasted pumpkin seeds, dehydrated butternut GF NF 25

Duck ragu calzone, charred broccolini, baby carrots, herb oil, tomato oil, micro greens NF 25

## DESSERTS

Crema Bruciata - blood orange crème brûlée, spiced Italian chocolate biscuit GF\* NF 14

Panna Cotta, pistachio dust, limoncello passionfruit curd, plum compote GF 14

## COCKTAILS

Tiramisu Martini: Creme de cacao, vodka, cream, espresso 19

Cherry Bellini: Prosecco, Crème de Cassis, cherry syrup 16

GF = Gluten Free; GF\* = Gluten Free on Request; NF = Nut Free

