



## SHARED MENU

\$85 per person

Sourdough bread, cultured butter, sea salt, EVOO

Saison pork & truffle salumi, guindillas

Mount Zero olives

### Small plates

Parmesan panisse, taramasalata, avruga caviar

Salmon gravlax, whipped goat's curd, Yarra Valley salmon roe

Arancini milanese, ox cheek ragu, saffron, grana padano

### Larger plates, *choice of two*

Slow cooked lamb shoulder, celeriac, lamb jus, soffrito

Confit trout, cauliflower puree, braised witlof

Ricotta & parmesan gnudi, pumpkin, sage, mozzarella, pangrattato

Country fries, smoked garlic aioli, malt vinegar

Butter lettuce, shallot, pickled fennel, tarragon

