



Chef's table Menu

ANTIPASTI

Julio's grazing board

Homemade pumpkin and feta arancini, crispy squid, garlic bread, marinated olives. Rocket

Insalata caprese platter

Tomato, mozzarella, rocket & Italian dressing. Fresh basil

San Daniele Prosciutto

Freshly sliced San Daniele prosciutto. Grilled bread, olive oil, giardiniera & marinated olives

Prosciutto di San Daniele is created by the expert hands of master prosciutto makers whose age-old knowledge and strict rules transform meat and salt into a masterpiece of flavour and delicacy. Every prosciutto is the result of an artisanal process in a tradition handed down for centuries through families and generations.

PRIMI e PASTA

Agnolotti

Eggplant agnolotti, homemade spinach & basil pesto, cherry tomatoes, pine nuts, olive oil (VE)

Gnocchi alla gorgonzola

Hand-cut potato gnocchi, prawns, cherry tomatoes, chilli, garlic, spinach gorgonzola, cream, parsley

Linguine al ragu

Traditional slow cooked beef sauce, black Kalamata olives, parmesan, parsley

Risotto al pesto

Homemade pesto, toast pine nuts, shaved parmesan, olive oil, semi-dried cherry tomatoes (GF) (V)

Pollo alla griglia

Char-grilled chicken breast, chickpea & roast capsicum puree, asparagus, potatoes & tomato (GF)

Salmone

Crispy skin salmon, soft parmesan polenta, fire roast peppers, char-grilled broccolini, olive oil (GF)

Parma pizza

Slightly cooked San Daniele prosciutto, fresh rocket, parmesan & olive oil

CONTORNI Sides

Patate

Roast potatoes, rosemary salt, black pepper, olive oil (VE/GF)

Broccolini

Char grilled broccolini, olive oil, salt flakes, fresh lemon (VE/GF)