

THE GARDEN SET MENU

TOASTED CIABATTA BREAD

rosemary, olive oil VG GFO

BURRATA

beetroot agrodolce, salsa verde V

CURED MEATS PLATE

mortdaella, sopressa, coppa, prosciutto, lombardi pickles GF

SPINACH MOZZARELLA ARANCINI

artichoke, mayonnaise, parmesan, balsamic VG GFO

MACCHERONCINI ALLA VODKA

provolone cream, parmesan, pangrattato VO

OR

MARKET FISH

grilled brocolini, tarragon butter sauce, capers, lemon GF

OR

250G STIRLING RANGES STEAK

parmesan patate, sweet carrots, beef jus GF

TIRAMISU

savoardi, mascarpone, espresso V GFO

TWO COURSES **60PP**

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