

# SHARED FEAST MENU

3-COURSE FEAST MENU + GLASS OF  
PROSECCO ON ARRIVAL

## ANTIPASTI

House based focaccia, rosemary, EVOO, balsamic vinegar  
Oliva allascolana, fetta stuffed fried green olives  
Straciatella, roasted figs, spicy honey, thyme and crispy prosciutto

## SECONDI

Linguine, local crab meat, cherry tomatoes, garlic,  
fermented chilli

Roasted Elgin Valley half chicken, charred radicchio, tarragon,  
soft herbs, pan jus

## CONTORNI

Baby cos lettuce, chardonnay vinaigrette, parmeggiano

## DESSERT

Chocolate pannacotta, strawberries, mint, almond biscuits