

'Gran Tour'

King Prawn, Apple Vinaigrette, Friggitelli

Octopus, Celery, Potato, Pantelleria Capers, Shallot

Tortellini, Lobster, Saffron, Tomato

Quail, Liver, Farro, Radicchio, Pomegranate

Wagyu Rump Cap, Olive, Marrow, Onion, Parmigiano

Chocolate Soufflé, Wattleseed, Whisky

Gran Tour Menu 180

Classic Wine Pairing 130

Premium Wine Pairing 190

Menu

Tuna, Almond, Garum, Leek Scapece

Tongue and Cheek Terrine, Pickled Onion, Rosemary

Funghi, Porcini Brodo, Pecorino Sardo, Fermented Kohlrabi

Abrolhos Island Scallops, Baccala, Nettle, Fig, Lardo

San Massimo Carnaroli Risotto, Zucchini, Saffron, Reef Fish

Ravioli, Yolk, Smoked Ricotta, Amaretti, Chicken Sugo

Corzetti, Trippa di Baccala, Tomato, White Wine, Marjoram

Toasted Rye Flour Pappardelle, Rabbit Ragu

King George Whiting, Cucumber, Mussels, Parsley, Nigella

Partridge, Verjuice, Grapes, Fennel, Polenta

Lamb Rack, Cannellini, Mustard Zabaglione, Mint, Sprouts

Cervo in Salmi, Venison, Pickled Pear, Pumpkin

Polenta Perla Bianca, Lemon, Olive Oil

Croccante al Miele, Chocolate, Caramel, Honey

Rhubarb, Lemon Thyme, Ricotta

Chocolate Soufflé, Wattleseed, Whisky

Select Three Courses 150

Additional Course 25

Ve/oce lunch, any two Courses
with bottomless Capi water 65