

'Gran Tour'

Oyster, Cucumber, Caper, Dill

Albacore Tuna, Buttermilk, Horseradish, Kohlrabi, Caviar

Smoked Eel Broth, Spanner Crab, Celeriac, Yolk, Sea Herbs

Seaweed Taglierini, Prawn, Bottarga

Wagyu Rump Cap, Sprouts, Onion, Potato

Chocolate Soufflé, Hazelnut, Grains of Paradise Ice Cream

Six Course Menu 180

Wine Pairing

Australian Born Italian 130 | Classic 130

Premium 190 | Ancient Varietals 220

Menu

Beetroot, Buffalo Yoghurt, Olive Oil

Veal Batutto, Truffle, Parmigiano, Oregano

Hand Dived Scallops, Marrow, Pecorino, Hazelnut

Lamb Brains, Chard, Catmint, Agro Dolce, Pine Nut

Risotto Milanese, Veal Shin, Parmigiano

Ravioli, Yolk, Ricotta, Amaretti, Balsamic

Vincigrassi, Ox Tail, Duck Liver, Hearts, Chestnut

Capunti, Cuttlefish, Tomato, Warrigal Greens

Wild Barramundi, Vicentina, Baccala, Potato, Leek

Great Ocean Duck, Jerusalem Artichoke, Caponata

Maiale al Latte, Barley Polenta, Radicchio

Flinders Island Lamb Shoulder, Parmigiano, Sage

Malt Barley Panna Cotta, Mandarin, Sweet Corn, Stout

Coffee, Marscarpone, Savoiard, Chocolate

Sfera, Pear, Macadamia

Chocolate Soufflé, Hazelnut Praline, Grains of Paradise

Select Three Courses 150

Additional Course 25

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