GRAZING MENU

STARTERS
Rustic garlic ciabatta bread
Antipasto platter with cultured meats, cheeses, and marinated olives

ENTRÉE
Garlic prawns sautéed in white wine and tomato sugo
Flamed grilled calamari with lemon, romesco and garlic aioli

MAIN COURSE
Duo of Ravioli with truffle butter and pecorino
Pork and veal ragu with orecchiette
TEYS certified premium black Angus scotch fillet with chimichurri
Green salad with fennel, citrus and blue cheese
Sautéed seasonal greens and roast new potatoes

DESSERT
Sticky date pudding with butterscotch sauce & vanilla bean ice cream
Espresso coffee & selection of assorted teas

Available Monday to Friday