

A LA CARTE MENU \$120PP

3 courses, includes chef's freshly baked bread

Entree

Seared Japanese Scallops
Squash foam, roasted cream of leek

Ocean Trout
Semi cured, steamed, lemon mustard sauce

Cappelletti Norma
Eggplant, basil extract, smoked ricotta, liquid
tomato salad

Beef Salad
Thinly sliced beef, tuna sauce, salad

Risotto
Pickled beetroot, roasted zucchini, goat's cheese,
crispy guanciale

Sides \$14 each

Greens

Salad

Handcut Chips

Main

Fish of the Day

Spaghetti with Fremantle octopus

Fettucine Mushroom
Mixed mushrooms ragu, pork sausage

Brisbane Valley Quail
Wellington style, red wine cherry sauce

Tasmanian Lamb Fillet
Broccoli stufati, carrot, yogurt, lamb jus

Wagyu Striploin
Triple mustard vin cotto sauce

Dessert

Macedonia
Fruit salad reconstruction of chef's favourite
fruits

Millefoglie
Limoncello custard, white chocolate ganache,
strawberry sauce

Cassata Cannolo
Ricotta, glace fruits, chocolate

DEGUSTATION MENU \$170PP

Note : This is a sample menu and may be subject to change depending on availability of produce.

Stuzzicare il Palato

Chef's Pane del Giorno

Oysters All'onda, seafoam, watermelon granita, yuzu

Spritz cocktail, Australian scampi, Procecco, Aperol, orange

Ocean Trout, lemon, mustard, silverbeet, courgette

Capeletti alla Norma, tomato water reduction, cream of Parmigiano, eggplant dust

Brisbane Valley Quail Wellington, cherry red wine sauce

Broccoli stufati, Tasmanian lamb, balsamic bone reduction, carrot, goat's cheese

Macedonia

Premium Wine Pairing Available \$150pp

PASTA DEGUSTATION MENU \$140PP

Note : This is a sample menu and may be subject to change depending on availability of produce.

Stuzzicare il Palato

Tagliolini scampi with Oscietra Caviar

Spaghetti, Fremantle octopus

Capeletti alla Norma with eggplant, Parmigiano and basil cream

Calamarata pasta, Brisbane Valley quail, broccoli

Pappardelle with a pork sausage and mixed mushroom ragu

Lasagne Dolce with a limoncello custard, white chocolate and vanilla ganache, strawberries

Premium Wine Pairing Available \$130pp

DA BIUSO
DEGUSTATIONS
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