

## A LA CARTE MENU 4 COURSES \$120PP

Includes stuzzicare al palato and chef's freshly baked bread  
Dishes are subject to change, depending on availability

### Entree

#### Ocean Trout

Semi cured, steamed, lemon mustard sauce

#### Wagyu Tonnato

Thinly sliced wagyu beef, with a tonnata crema

#### Spritz Cocktail

Australian Scampi, prosecco, aperol, orange

### Pasta

#### Cappelletti Alla Norma

Eggplant, basil extract, smoked ricotta,  
liquid tomato

#### Tagliolini Crab

served with a crustacean bisque sauce and  
fresh crabmeat

#### Fettuccine Duck

served with a slow cooked duck and mushroom  
ragu

### Main

#### Fish of the Day

Check with your waiter for today's fresh fish  
of the day

#### Brisbane Valley Quail

Wellington style, red wine cherry sauce

#### Tasmanian Lamb Fillet

Broccoli stufati, carrot, yogurt, lamb jus

### Sides \$14

Handcut Chips

Greens

### Dessert Of The Day

Check with your waiter for Chefs dessert of  
the day

## 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  
FUNCTIONS + CATERING  
FINE DINING