

A LA CARTE MENU 4 COURSES \$140PP

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 \$180PP

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

Spritz cocktail, Australian scampi, Procecco, Aperol, orange

Minestra Di Mare

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 \$150PP

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
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