

ORTOLANA

3-Course Meal - \$95

Glass of Marquis de Conflans, Champagne \$25

Entree - Choose One

Market Fish crudo plum, nectarine, berry tea labneh

Duck liver parfait, apple & orange chutney, sourdough

Burrata courgette, nectarine, pickled grapes

Heirloom tomato, feta mousse, pickled shallots, basil, croutons

Add : Focaccia, rosemary, aged balsamic \$10

Add : Marinated citrus olives \$10

Main - Choose One

Pappardelle, heirloom tomato, chilli butter

Pipe rigate, cacio e pepe, prosciutto, pangrattato

Market fish, crispy kale, pickled carrot, herb creme fraiche, lemon

Seared lamb, bacon, peas, savoy cabbage, parsley

Chicken cotoletta, courgettes, capers, rocket, romesco

Sides - To Share

Agria potatoes, garlic & rosemary confit

Baby cos, parmesan cesar salad dressing

Dessert - Choose One

Tiramisu, coffee, chocolate, orange & almond cake, mascarpone

Strawberry & orange salsa vanilla panna cotta shortbread

Chocolate cremeux, crème fraîche, whiskey, crumb

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