

EXPERIENCE MENU

99 per person

Journey the flavours of modern Italy with a curation of signature dishes, each designed to share.

Kingfish crudo, mojito dressing, baby fennel, dill, chilli, Cetara's colatura

Wagyu carpaccio, parmesan crisp, porcini salt, pickled mushrooms

Duck breast, orange syrup, pollen, lampascioni purée, almond tuile, aceto balsamico di Modena

Fried **eggplant** involtini, ricotta, spinach, smoked scamorza

Ravioli, porcini mushrooms, duck

Southwest **lamb** cutlets, pistachio & bread crumb, tuscan herbs, provolone

Northwest woodfired king **prawns**, lemon, garlic, pangrattato

Rosemary garlic **potatoes**

Rocket salad, pear, parmesan, balsamic vinegar

Vanilla **pannacotta**, berry compote

MODO·MIO
CUCINA ITALIANA

Please note that credit card payments incur a service fee of 1.15%. A surcharge of 10% applies on Sundays and 15% on Public Holidays.

Selected menu items only. Menus subject to change. Not to be used in conjunction with any other offer or discount. Images are for illustration purposes only. Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free.