

REGIONI D'ITALIA

CHEF FRANKIE'S FOOD TOUR

Friuli Venezia Giulia | \$69 per person

Prosciutto di San Daniele e Asiago con grissini
prosciutto, Asiago cheese, breadstick

Gnocchi di zucca (v)
House made pumpkin gnocchi, cultured butter, sage

Cotechino e brovada con cren (gf, df)
slow cooked pork sausage, turnip, horseradish

Frico polenta (gf, v)
potato, Asiago, aged cheddar, polenta

Gubana con rum (v, n)
Traditional Northern Italian fruit & nut cake

Aperol Spritz | 15

Regional wine specials available

Please note that due to the nature of the set menu, not all dietary modifications can be accommodated.

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS *: VEGAN ON REQUEST

Surcharge of 10% on weekends and 15% on public holidays will be applied. Card payments incur a 1% surcharge.

Discretionary gratuity of 8% is applied to groups of 12 or more.