

CIAO

Feasting Menu

78pp

Focaccia, Olive Oil
Selection Of Cured Meats
Heirloom Tomatoes, Stracciatella, Basil, Balsamic

Rigatoni alla Vodka
MB3+ Sirloin Steak, Salsa Verde
Green Leaves, Snap Peas, Thyme Vinaigrette
Fries, Oregano & Rosemary Seasoning

White Chocolate Semifreddo, Raspberry, Pistachio Praline

Upgrades For The Whole Table

Oysters (1 Piece pp)	6pp
Arancini (1 Piece pp)	6.5pp
Crispy Calamari, Aioli	9pp
Slow Cooked Peas With Anchovy	5pp

Our menu contains many food allergens and intolerances. All food items are prepared in the same kitchen handling ingredients made from the main food allergens and intolerances. Purchased ingredients also contain food allergens and intolerances. Whilst all reasonable efforts are taken to accommodate individual guest's dietary needs, we cannot guarantee our food will be 100% allergen or intolerance free. Selected dishes can be prepared without the addition of selected ingredients; however, we cannot guarantee that traces will not remain. Please do not hesitate to alert one of our wait staff with your specific dietary requirements.

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0% EFTPOS, 0.75% Mastercard Debit, 0.50% Visa Debit, 1.25% Credit Card, Amex & JCB,
1.6% Diners, 1.8% UnionPay Credit & 0.8% UnionPay Debit Surcharge Applies.
10% Sunday Surcharge | 15% Public Holiday Surcharge