

# ROSETTA

## – THREE COURSE SET MENU \$125pp –

### – ANTIPASTI MISTI –

*These dishes will be served for the shared table*

Seasonal vegetables with almond puree and pangrattato

Salumi with gnocco fritto and pickled vegetables

Charcoal grilled squid with fennel, extra virgin olive oil, chilli and lemon

Pork, veal and ricotta polpette, tomato sugo

### – SECONDI –

Woodfire roasted pepper stuffed with cime di rapa, brown rice & walnut,  
arrabbiata, parmesan and parsley oil

Charcoal grilled Swordfish with Salmoriglio

Charcoal grilled spatchcock with nduja,  
Piennolo tomatoes and herbs

Wood fired duck breast with saffron poached quince and celeriac puree

Charcoal grilled Cape Grim scotch-fillet steak with cipollini and salsa verde

*Mixed leaves, radish and oregano dressing*

*Charcoal grilled broccolini with rosemary & anchovy dressing and pecorino*

*Triple cooked potatoes with fried basil and tomato dust*

### – DOLCI –

Tiramisú

Panna cotta with cherry granita  
and blood plum compote

Formaggio