

Bottomless BELLINIS

BOTTOMLESS BELLINIS

Peach | Raspberry | Lychee

TO START

Chef's selection of cheese and salumi boards,
served with grissini, kiss peppers, basil, fig
chutney, fruit lavosh, spelt toast

Marinated olives

NEXT

Porcini arancini, aioli, lemon

Chickpea dip served with pita bread

TO FOLLOW

Mini wine burger

Sweet potato fries, aioli

TO FINISH

Champagne spider made with gelato,
chocolate truffles

Champagne
R O O M

Bottomless BELLINIS

\$79^{PP}

3 FABULOUS COURSES

3 HOURS OF BOTTOMLESS BELLINIS

LUNCH ONLY – SATURDAY & SUNDAY



BOOKINGS VIA 8322 2007