



Focaccia for the table, confit garlic, balsamic

Antipasti

Ostriche, half dozen natural oysters, yarra valley smoked salmon caviar, limoncello

Romanos's house made ricotta, stone fruit, honey, vincotto, grissini

Carpaccio di bresaola, wagyu bresaola, olive, radish, white anchovies, cognac mustard dressing

Secondi

Pesce del giorno, pan seared barramundi, whitsunday bug, spiced nduja butter, herbed potatoes, broccolini

Filetto di manzo, 200g grainge eye fillet, garlic butter poached tiger prawns, whipped mash asparagus

House made gnocchi, crema con funghi, mixed exotic mushrooms, cream sauce, truffle oil

Dolce

Three cheeses, woombye triple cream brie, ricotta, taleggio, fresh figs, quince paste, wafers

Nutella pannacotta, brownie crumb, salted caramel, chocolate ganache, raspberry sorbet

Tiramisu, mascarpone zabaglione, coffee, marsala, amaretto, soaked biscuits, chocolate dust, berries



Kids

Antipasti

Tomato and cheese arancini

Secondi

Bucatini with napoli sauce, parmesan

Char grilled striploin steak, salad and chips

Pan seared barramundi, salad and chips

Dolci

Vanilla gelato, chocolate sauce, sprinkles, fairy floss