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**IOL A N T A M E NU**

**T WO COURSES $4 9 .00**

**T HREE COURSES $5 9 .00**

**Entrée $17**

La Delicia mozzarella, Kassler style speck, mount zero **GF NF**

olives, cracker crisps

WA mussels in drunken pomodoro sauce, lemon gel, **DF NF**

toasted black bread

Baked tart filled with truffled mushroom pate,

pickled baby beetroot, sprouting tiger microgreen

salad

**Main $37**

Slow-cooked beef fillet pie, potato hash, pickled red **NF**

cabbage, rich red wine sauce

Sous vide salmon & salmon brandade, macerated **DF GF NF**

cherry tomato, tomato consommé & green basil oil

Cauliflower crumbed gnocchi, smoked capsicum **NF V**

coulis, olive, jalapeno & triple cream brie brick

pastry cigar

**Dessert $14**

Apple & caramel pudding, apple & cinnamon ice **V**

cream, waffle cone crumble

Coffee streusel cake, pineapple gel, bitter chocolate **V**

soil, white chocolate sauce

**Sides $8**

French baguette, evo olive oil, caper berries **V VG NF**

Crispy fries, smoked salt, aioli **DF GF NF V**

Medley tomatoes, rocket, parmesan, lemon dressing **GF NF V VG**

**ALLERGEN LEGEND**

**DF** Dairy Free **GF** Gluten free **VG** Vegan

**NF** Nut free **V** Vegetarian