

# Motorwagen

## SHARED SET COURSE

for groups of 21 guests or more

2 courses \$65 | 3 courses \$80 | 4 course \$95

## ENTRÉE

*Select two dishes to be served on platters to the table for guests to share*

Cured salmon, fennel salad, fennel puree, feta dressing and oranges

Culurgiones, cacio and nduja.

Ravioli with a potato and Pecorino filling, served on cacio pepe sauce, finished with nduja oil

Black risotto squid ink, feta cream and zucchini flowers

Burrata with fennel salami, maple truffle syrup and grissini | *gf*

Zucchini flowers stuffed with green olives, potato, sesame cheese and rocket dressing | *gf, df, ve*

## MAINS

*Select two dishes to be served on platters to the table for guests to share*

Beef sirloin, puttanesca rustic paste, homemade tomato sauce and candied confit tomatoes

Pan-fried Barramundi fillet served with mussels, chickpea puree & deep-fried chickpeas, finished with mussel broth & rosemary oil

Braised lamb shoulder, capsicum cous cous and peperonata

Soft leeks with chickpea puree, deep-fried chickpeas, white scamorza and leek powder

## SIDES SERVED WITH MAINS

Crispy potatoes with sour cream and chives

Mixed leaves and herb salad with Italian dressing

## DESSERT

*Select two desserts to be served on platters to the table for guests to share*

Vanilla pannacotta, cookie dough, sweetcorn puree and caramelised white chocolate

Cheese cake, lemon and orange gel and finger crust

Fruit platter with prosecco sorbet

Tiramisu

## CHEESE

Choice of two cheeses from our daily selection. Served with homemade jam and sourdough

Taleggio DOP

Millawa Blue

Grana Padano, Po Valley IT

