

Il Convivio | \$99 per person

A celebration of shared moments, whispered conversations
and effortless indulgence.

COURSE ONE

House-made Focaccia
extra virgin olive oil + cherry balsamic

Beef Carpaccio
parmesan + rocket + house dressing + toasted macadamia

Croquette
porcini mushroom + truffle + parmesan

COURSE TWO

Barramundi [A]
heirloom cherry tomato + capers + Spanish onion + cold tomato consommé

Little Joe Sirloin
Jindivick, grass fed, mbs4 + peppercorn jus

Mixed Leaf Salad
fennel + orange

Broccolini
almond + fried eschalot + chili honey

COURSE THREE

Tiramisu
espresso + kahlua + cocoa

All credit cards incur a 1.5% surcharge. Please note a surcharge of 15% will apply on public holidays. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guests dietary needs, we cannot guarantee that our food will be allergen free. Seafood items are labelled in accordance with Australian Consumer Law using the AIM legend, where 'A' denotes Australian, 'I' denotes Imported, and 'M' denotes Mixed origin.