

# 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.