



La Festa *del Papà*

4-COURSE SET DINNER MENU | \$78++ PER PAX

ENHANCE YOUR DINNER EXPERIENCE | \$48++ PER PAX
2-Hour Free-Flow Wine

Available from 17 to 21 June 2026

SHARING APPETISERS

All will be served

Focaccia al Rosmarino

Whipped Lardo | Honey | Sea Salt Flakes

Venetian Cicchetti Board

Baccalà Mantecato on Crostini | Marinated White Anchovies | Roasted Peppers | Olives | Grana Padano

SMALL PLATES

Choice of 1 Per Pax

Sarde in Saor

Pan-fried Sardines | Sweet & Sour Onions | Pine Nuts | Raisins | Toasted Bread

Beef Carpaccio

Rocket | Parmesan | Fresh Lemon | Laudemio Extra Virgin Olive Oil

PASTA

Bigoli in Salsa

Whole Wheat Bigoli | Slow-cooked Onions | Anchovies | Parsley

MAIN COURSE

Choice of 1 Per Pax

Slow Braised Beef Cheek 'Peposo'

Soft Whipped Potatoes | Barolo Wine Jus | Gremolata | Tuscan-Venetian pepper stew

Pan Roasted Barramundi 'alla Veneziana'

Caramelised Onion | Pine Nuts | Raisins | White Wine | Smoked Fennel & Orange Salad

Roasted Corn-fed Chicken 'al Mattone'

Brick-pressed Style | Rosemary | Garlic | Fresh Lemon | Rocket Salad

DESSERT

Tiramisu 'del Papà'

Classic Tiramisu | Marsala | Dark Chocolate Shavings | Ladyfinger Sponge | Mascarpone Cream | Espresso

Enhance Your Experience with 2-Hour Free-Flow Wine
\$48++ Per Pax | Cabernet Sauvignon or Chardonnay

All prices are subjected to 10% service charge and prevailing government taxes.