



ENTREE

| | |
|-----------------|---|
| Pane | Organic sourdough, rosemary EVOO |
| Calamari fritti | Fried southern calamari, lime mayo |
| Burrata | Sweet tomatos dressing, heirloom tomatos, cocktail onions |
| *Insalata russa | Homemade potato salad with carrots, peas, lemon mayo |

PASTA

| | |
|---------|---|
| Gnocchi | with herbs pesto, salted ricotta, pine nuts |
|---------|---|

SECONDI

| | |
|-------------|---|
| *Barramundi | Capsicum puree, shaved fennel, herbed spelt, green olives |
| Manzo | Beef brisket, potato and beetroot mash, silver beet |

DOLCI

| | |
|----------|----------------------------|
| Tiramisu | Via Alta homemade Tiramisu |
|----------|----------------------------|

*Shared tasting set menu 69 – premium (add *) 79*

*Fully Licensed ~ BYO wine only, \$15 per bottle corkage
A processing fee of 1.65% applies to all credit cards transactions
A 15% surcharge applies on all public holidays
An 8% gratuity applies on all tables of more than 10 guests*