

SERAFINO

Group Menu - 3 Courses

served with house-made bread and nebbiolo churned butter

First

Squid ink tortellini

Port Broughton blue swimmer crab, corn, garlic, tuile

or

Zucchini flower

burnt eggplant, sofrito, buckwheat, buerre noisette, smoked tahini

Second

Lamb & daikon

braised Hay Valley lamb neck, burnt onion, brik heirloom carrot, chard

or

Nomad Farm Chicken

black pudding, sweetcorn polenta, fungi, black truffle sauce, genoa figs

or

Market fish

daikon, kombu gel, xo beans, buttermilk, nori

or

Spaghetti & nasturtium

house made spaghetti, nasturtium, summer squash, macadamia, pickled pear, Pyengana cheddar

mains served with sides of kipfler potatoes and charred broccolini

Third

Strawberry & beetroot

strawberry macaron, beetroot ganache, rhubarb consommé, chocolate soil

or

Granita & Stone fruits

lemon myrtle & ginger granita, poached stone fruits, crème brulee, macadamia

Please advise staff of any dietary requirements

15% surcharge applies on public holidays

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