

SERAFINO

Group menu 2 course

served with house-made bread and nebbiolo churned butter

First

Bruschetta

fiore di burrata, brioche pangrattato, heirloom tomatoes,
basil, vincotto, pickled strawberries

or

Berkshire pork

calamari, apple, white bean, fennel, golden raisins

Second

Market fish

spring pea variations, lemon gel, Geraldton wax

or

Nomad Farm chicken

smoked potato, kalettes, native thyme jus, hibiscus gel

or

Veal & prosciutto

taleggio, truffle polenta, moscato, pear, verjuice, sage

mains served with sides of kipfler potatoes and charred broccolini

Please advise staff of any dietary requirements

15% surcharge applies on public holidays

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