

# SERAFINO

## Group menu 3 course

served with house-made bread and nebbiolo churned butter

### First

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#### Bruschetta

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

or

#### Berkshire pork

calamari, apple, white bean, fennel, golden raisins

### Second

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#### 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

### Third

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#### Banoffee

dulce de leche, banana macaron, milk crisp,  
khalua and valrhona ice cream, sable

or

#### Lychee & strawberry

lychee & white rum sorbet, ginger, lime, yoghurt panna cotta, strawberry

Please advise staff of any dietary requirements

15% surcharge applies on public holidays

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