

AROMI

BY LUCA GUIOTTO

5 courses menu sample (\$190 per person)

- Smoky bay oysters, grapefruit dressing, salmon roe / Crispy sourdough fingers, house made tomato passata, Ortiz anchovies, stracciatella (to share as appetizer)
 - Citrus cured Spencer Gulf Kingfish, buttermilk dressing, finger limes, pistachio
- Home made fresh tagliatelle pasta, SA king prawns, tomato bisque, house-made smoky chilli oil
- Adelaide Hills chicken roulade, caramelised onions, smoked cheddar, French lentils, preserved lemons
 - Salad of cos lettuce, radicchio, orange, fennel, champagne vinegar dressing (to share)
- Coffee pannacotta, Amaretti biscuits, Red Cacao dark chocolate sauce, salted macadamia

Please inform us of any dietary requirements.

Please note: the above offer is a sample only and fully customisable. Extra charges may occur depending on menu selection.

Thanks