

# ROYAL SELECTION

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TWO COURSES - \$50 PER PERSON

THREE COURSES - \$60 PER PERSON

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## STARTERS TO SHARE (CHOOSE TWO)

BBQ PORK SKEWERS  
harissa, garlic flatbread

SEMOLINA DUSTED CALAMARI  
aioli, lemon

SELECTION OF SALUMI  
fior di latte and olives (gf)

EMPANADAS  
with chipotle aioli and lime (v)

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## INDIVIDUAL MAINS (CHOOSE THREE)

LAMB SHOULDER  
fregola & seasonal vegetables

WHOLE SIDE OF SALMON  
dill, smoked tomato & caper dressing (gf)

ROAST EYE FILLET  
potato puree, vidalia onions & wild mushroom sauce

LINGUINI WITH BROCCOLI  
pinenuts, pecorino & lemon (v)

Served with seasonal sides for the table

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## DESSERT TO SHARE (CHOOSE TWO)

TIRAMISU  
with smoked mascarpone ice cream (v, gf)

WHITE CHOCOLATE TART  
with raspberries & basil (v)

ITALIAN DOUGHNUTS  
with clotted cream, cinnamon & lavender sugar

HOUSEMADE SORBET  
seasonal (vegan, df, gf)

# SAXON SELECTION

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TWO COURSES - \$55 PER PERSON

THREE COURSES - \$65 PER PERSON

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## STARTERS TO SHARE (CHOOSE TWO)

BBQ PORK SKEWERS  
harissa, garlic flatbread

SEMOLINA DUSTED CALAMARI  
aioli, lemon

SELECTION OF SALUMI  
fior di latte and olives (gf)

EMPANADAS  
with chipotle aioli and lime (v)

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## INDIVIDUAL MAINS (CHOOSE THREE)

DUCK LEG  
roasted cauliflower, raisins, macadamia & apple

BABY SNAPPER  
bbq corn, broad beans, leeks & chive dressing

LINGUINI WITH BROCCOLI  
pinenuts, pecorino & lemon (v)

250G SCOTCH FILLET  
served medium with caper & parsley salad, hand cut chips  
and red wine sauce (gf) - additional \$5 per person

Served with seasonal sides for the table

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## DESSERT TO SHARE (CHOOSE TWO)

TIRAMISU  
with smoked mascarpone ice cream (v, gf)

WHITE CHOCOLATE TART  
with raspberries & basil (v)

ITALIAN DOUGHNUTS  
with clotted cream, cinnamon & lavender sugar

HOUSEMADE SORBET  
seasonal (vegan, df, gf)

# ROYAL SAXON