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winter specialities.

grilled prawns 195

lemon butter or garlic chili relish

aged sirloin 225

marinated & grilled artichokes, horseradish sauce

braised oxtail ragu 195

potato gnocchi, parmesan

tortellini brown butter & sage 165

parmesan, roast garlic, toasted walnuts

set menu.

2 course 325

3 course 395

to start.

seafood fritto

flour, sea salt & pepper, prawns, baby squid whitebait, aioli

grilled baby squid

potato purée, concassed tomato & feta concassé

asparagus

pancetta, salsa verde, charred lemon

porcini mushroom arancini

truffle aioli (optional vegan)

mains.

crispy skin white fish

sauce piquant, tomato, olive, white wine, fennel, basil

aged rump

tuscan butter, crispy chips

creamy chicken

cherry tomato, baby spinach, parmesan

cauliflower bolognese

mushroom, tomato, rosemary, rigatoni, parmesan (optional vegan)

desserts.

affogato

hazelnut, ice cream, salted caramel, biscotti, espresso

chocolate custard

amaretti crumble, white chocolate ice cream

please note.

Set menu is not available for groups or events.