

# MISTER BIANCO

## LARGE GROUP MENU

**3 courses \$95pp**

### **Choice of Entree**

Braised South Australian octopus, paprika oil, confit potato + olives(gf, df)

5 oysters + limoncello dressing (gf, df)

Sprouting cauliflower fritto, honey agro dolce + truffle mayo (v, df)

### **Choice of Main**

Wood fired eye fillet, broccolini, bone marrow + salsa al vino rosso (df, gf)

Wood fired John Dory, leek, cauliflower, sauce Americaine (dfo, gf)

Potato gnocchi, hazelnuts, guanciale, aged parmesan (vo, gfo)

+

Radicchio, pear + hazelnut, balsamic vinaigrette (vg, gf)

Chips, rosemary chicken salt (vo, gf)

### **Choice of Dessert**

Mister Bianco tiramisu

Poached quince, vanilla mousse, brandy snap

*\*Please note this is a sample menu only. Items may change on the day*

*\*Dietary requirements can be catered for with advance notice.*

*\*Menu items & pricing subject to change.*