

Flynn's Italian three-course menu \$65^{PP}

Antipasti

on arrival

Grilled focaccia with marinated olives

Primi piatti

choice of one

 **Duo 'nduja bruschetta** (GFA, DFA, 🌶️)    

Crisp sourdough bread topped with Italian spicy cured pork, Calabrian peperonata, heirloom tomato, buffalo mozzarella and garlic porcini mushroom

 **Antipasto burratina & aged 24-month**

Tomewin farm prosciutto (GFA, DFA, 🌶️)    

Heirloom tomato & beetroot emulsion, with basil oil served with sourdough bread

Secondi

choice of one

 **Homemade gnocchi veal ragu** (GFA)    

Fried gnocchi, Northern Rivers veal ragu, confit tomato and Sicilian olive dust

Champagne-infused smoked beetroot risotto (V, GF)   

Roasted smoked beetroot, creamy goat cheese, and honey-toasted walnuts with champagne infusion and extra virgin olive oil finish

Tablelands beef sirloin medallion (GF, DFA)    

Medium-rare 160g Tablelands beef, royal cream shallot, Grana Padano polenta, mushroom and truffle sauce

Reef fish (GF, DF)     

Tablelands zucchini espuma, potato, truffle, anchovies, Coolmunda olive tapenade, Yarra Valley salmon roe and herb oil

Dessert

add for \$10pp

Tiramisu classico  

Traditional Italian dessert made with layers of coffee-soaked ladyfingers, mascarpone cheese, and cocoa

Pannacotta alla mora dorata (GF, V)  

Vanilla bean panna cotta with Venetian Amaretto berries, edible gold leaf, and almond praline

We can create gluten-free, vegetarian, and vegan options. Please advise of any food allergies.

 Signature dish  Spicy (V) Vegetarian (VG) Vegan (VA) Vegetarian available (S) Shellfish (GF) Gluten free (GFA) Gluten free option available

 Locally sourced ingredients  Reducing waste  Ethical meats

 Eco friendly packaging  Culturally considered

flynn's
Italian