

bosk

PRE THEATRE

2 COURSE | \$72

3 COURSE | \$90

FIRST COURSE | CHOICE OF

ZUPPA DI SEDANO RAPA  

Green Acres Farms Celeriac Soup | Shaved Celery and Leaves | Black Truffle |
Toasted Hazelnut | BrodfLOUR Sourdough Crouton | Parsley Oil

INSALATA VERDE 

100km Spicy Greens | Castelfranco Radicchio | BrodfLOUR Sourdough Crouton |
Compressed Apple | Ohme Farms Fennel | Cider Vinaigrette

FRITTO MISTO

Fogo Island Shrimp | Squid | Smelts | Preserved Chili Emulsion | Parsley Emulsion | Lemon

SECOND COURSE | CHOICE OF

AGNOLOTTI DI ZUCCA 

Cookstown Farms Squash | Roasted Squash and Ricotta Stuffed Pasta |
Brown Butter Zabaglione | Apple Caponata | Spiced Pumpkin Seeds

BRANZINO ALLA GRIGLIA

Half Grilled Mediterranean Sea Bass | BrodfLOUR Sourdough | Pickled Mustard Greens | Citrus Garlic Vinaigrette

BRASATO DI MANZO 

Slow Braised Beef Short Rib | Roasted Salsify | 100km Swiss Chard | Preserved Plum | Espresso Jus

THIRD COURSE | CHOICE OF

MILLEFOGLIE AL PISTACCHIO 

Pistachio Cream | Puff Pastry | Crunchy Pistachio Gianduja

CHEESECAKE AL GORGONZOLA 

Walnut Crust | Fig Port Jelly | Honey

TARTUFO BIANCO 

Banana Caramel | Coffee Semifreddo | Maple Cake

 Vegan  Vegetarian  Contains Pork  Gluten-Free  Contains Nuts  Contains Alcohol

*All prices are exclusive of service charge, tax and gratuity | *Please let our colleagues know if you have any food allergy or special dietary requirement |
Our produce and cuisine is "Rooted in Nature", featuring the finest local and seasonal ingredients. 