





## Dine Around Menu

## \$40 Three Courses

## 1st Course CHOICE OF

CAESAR SALAD Romaine, local smoked bacon, garlic-parmesan sourdough

 $_{\it OR}$  croutons, lemon confit, fresh parmesan, vinaigrette

**KALE SALAD** Spiced pumpkin seeds, dried cranberries, crispy parsnip

mustard vinaigrette, parmesan

**ARANCINI** Fried risotto balls, with parmesan and fresh herbs

2nd Course CHOICE OF

**ARTISANAL PIZZA** From our menu +\$4.25 FOR GLUTEN-FREE CRUST

**THE SPICY HAWAIIAN** Cavicchi's smoked ham, caramelized pineapple, fresh jalapeño,

, parsley and a drizzle of chilli honey

**SELECTED MAIN** From our menu *UP TO +\$5 CHARGE APPLIES TO SOME ITEMS* 

3rd Course

**SALTED CARAMEL TART** Housemade caramel in a shortbread crust finished

with sea salt and whipped cream available in a gluten free shell + \$1

## Dine Around Reserve Wine Pairing

Enjoy one of our favourite pizza wines - Montidori Sangiovese (Italy, 2021) for a special price of \$35/bottle with the purchase of a Dine Around Menu.

