

CinCin

FIRST

butternut squash soup

sage, crème fraîche, hazelnuts

baby gem caesar

parmesan, anchovies, caesar dressing

MAIN

chinook 'king' salmon with potato gnocchi

marinated artichoke hearts, green olives, fennel, blood orange

lemon and garlic marinated chicken

gnocchi alla romana, rapini, sicilian spices

casarecce with spicy chorizo sausage

tomato, chili, rosemary, grana padano

organic carnaroli risotto

wild and cultivated mushrooms

DESSERT

tiramisu

espresso & rum soaked sponge
marsala mascarpone zabaglione, chocolate

vanilla and rhubarb panna cotta

farmhouse dairy scented with vanilla from veracruz
poached rhubarb, oat tuile

GROUP MENU #1 \$75.00

ITEMS SUBJECT TO SEASONAL CHANGES

CinCin

FIRST

butternut squash soup

sage, crème fraîche, hazelnuts

baby gem caesar

anchovies, parmesan, creamy caesar dressing

wood-grilled prawns on a rosemary branch

hummus, chili and buckwheat, watercress

MAIN

chinook 'king' salmon with potato gnocchi

marinated artichoke hearts, green olives, fennel, blood orange

wood grilled flat iron of beef

prosciutto, parmesan and potato torta
collard greens, salmoriglio

hand made tagliatelle al ragù

6 hour bolognese, veal and pork, pancetta, parmesan

hand made rigatoni with stracciatella from puglia

san marzano tomato sauce, basil

DESSERT

tiramisu

espresso & rum soaked sponge
marsala mascarpone zabaglione, chocolate

vanilla and rhubarb panna cotta

farmhouse dairy scented with vanilla from veracruz
poached rhubarb, oat tuile

GROUP MENU #2 \$89.00

ITEMS SUBJECT TO SEASONAL CHANGES

CinCin

FIRST

parmesan souffle

twice cooked with spinach and fresh cream

wood-grilled prawns on a rosemary branch

hummus, chili and buckwheat, arugula

wagyu beef carpaccio

burgundy truffle, watercress, pecorino al tartufo

MID

risotto of wild and cultivated mushrooms

fresh herbs – parmesan

MAIN

wood grilled branzino

lacinato kale, garlic and rosemary roasted potatoes, grilled lemon

wood grilled flat iron of beef

prosciutto, parmesan and potato torta
collard greens, salmoriglio

ravioli of ricotta and parmesan

winter truffle from marche, parsley, roasted hazelnuts

hand made tagliatelle al ragù

6 hour bolognese, veal and pork, pancetta, parmesan

DESSERT

tiramisu

espresso & rum soaked sponge
marsala mascarpone zabaglione, chocolate

house-made gelato

made with seasonal ingredients

vanilla and rhubarb panna cotta

farmhouse dairy scented with vanilla from veracruz
poached rhubarb, oat tuile

assorted petit fours

GROUP MENU #3 \$109.00

ITEMS SUBJECT TO SEASONAL CHANGES



CANAPE MENU

items are priced per dozen
(minimum 2 dozen per selection)

arancini , preserved lemon, aioli	\$50
black tiger prawn , skewered on rosemary - 'saltimboca'	\$50
blue cheese aioli crostini , salted radish, watercress	\$50
tuna tartare , fresh lemon on crostini	\$65
veal meatball , tomato sauce	\$55
beef tartare , arugula, truffle aioli on crostini	\$55
dungeness crab cake , basil pistou	\$65
slow cooked chicken , tarragon aioli on crostini	\$50
beef carpaccio , parmesan, arugula on crostini	\$60

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