

ASTER

EUROPEAN DINING

\$75 per head

Entree To Share

Focaccia

house made, olive oil and balsamic vinegar

Burrata

Spicy mushroom X.O. sauce, croutons

Beef carpaccio

Cape Grim Beef Grass Fed, horseradish cream, chives, cured egg yolk

Southern calamari

fried, Tagorashi, lemon, aioli

Choice of Mains

Sirloin

Cape Grim 200g Grass Fed

Pipe Rigate

Spicy Pork fennel sausage ragu, asparagus, mascarpone

Market Fish

(Will be advised on the night)

Spinach & Ricotta Ravioli

Mushroom, truffle

Sides to Share

Salad

cos, radicchio, endive, Aster vinaigrette

French Fries

Shoestrings