

# ASTER

EUROPEAN DINING

**\$85 per head**

## Entrées to SHARE

### **Focaccia**

*House made, olive oil and balsamic vinegar*

### **Beetroot ravioli**

*goat cheese, hazelnut, sage brown butter*

### **Beef Carpaccio**

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

### **Southern calamari**

*Fried, Sumac, lemon aioli*

## CHOICE of Mains

### **Porterhouse**

*200g free range barley fed 'The Wanderer' by Flinders & Co*

### **Linguine**

*Blue swimmer crab, zucchini, chilli, white wine, bottarga*

### **Pipe Rigate**

*spicy pork fennel sausage ragu, asparagus, mascarpone*

### **Market Fish**

*(Will be advised on the night)*

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### **Salad**

*Cos, radicchio, endive, Aster vinaigrette*

### **French Fries shoestrings**

## Dessert

### **Tiramisu**

*savoardi, mascarpone, cocco, Pillar espresso coffee*

\*Please let us know if you have any dietary requirements, we can accommodate your special dietary

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All Credit Card Payments Will Incur 1.65% Fee  
10% Discretionary Service Charge Applies to All Groups of 8+