

# ASTER

EUROPEAN DINING

**\$105 per head** (*minimum 4 people*)

## Entrées to SHARE

### **Focaccia**

*House made, olive oil and balsamic vinegar*

### **Buratta**

*Spiced fig jam, basil oil, croutons*

### **Beef Carpaccio**

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

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### **Port Lincoln Sardines**

*Charred, green tomato relish, aioli, grilled toast*

### **Southern calamari**

*Fried, Sumac, lemon aioli*

## Mains to SHARE

### **Cape Grim Rib Eye**

*on the bone 500g Grass Fed, Grill over charcoal*

### **Casarecce**

*King prawns, roasted cherry tomato, prawn Bisque*

### **Trotolle**

*Spicy pork fennel sausage ragu, asparagus, mascarpone*

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### **Salad**

*Cos, radicchio, endive, Aster vinaigrette*

### **French Fries** shoestrings

Dessert - [\(Optional for additional \\$10\)](#)

### **Tiramisu**

*savoardi, mascarpone, cocco, Pillar espresso coffee*

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

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