

ASTER

EUROPEAN DINING

\$85 per head (minimum 4 people to order)

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

CHOOSE a Main

Porterhouse

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

Linguine

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

Trotolle

spicy pork fennel sausage ragu, asparagus, mascarpone

Market Fish

(Will be advised on the night)

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+