

OSTERIA20 SET MENU | VEGETARIAN

2 COURSE | \$62 PER PERSON

3 COURSE | \$75 PER PERSON

Dietary requirements can be catered for

*Menu subject to seasonal changes

ON ARRIVAL

Osteria 20 jardiniere & mixed olives

ENTREE (Shared)

Tempura cauliflower, labna, fresh herbs, smoked paprika

Salad of roasted beets, leaves, pistachio, tahini lemon dressing

Mushroom arancini, spiced tomato pecorino

Pan fried halloumi, fennel, pomegranate molasses

MAIN (To order at the table)

Moroccan veg tagine, steamed couscous, preserved lemon butter

Gnocchi, wild mushroom, asparagus, truffle oil

Risotto pumpkin, radicchio, salsa verde

Grilled broccolini, chickpea salsa, smokey eggplant

SIDES (Included)

House fries

Mixed leaf salad

DESSERT

Please select 2 dishes for alternate drop

Pannacotta, grilled summer fruits, gingerbread crumbs

Mocha ganache tart, chantilly, roasted plum

Caramelised lemon tart, lemon sorbet