

# Italian shared feast

2 courses \$62

3 courses \$72

## first course – chefs choice

A chefs selection of entrées using the finest and freshest ingredients and featuring some of The Grand's favourites.

## second course – you choose three to share

Char-grilled Spatchcock with green olives, cherry tomatoes, and white wine

Confit Pork belly with a citrus and fennel salad

Roast Lamb leg stuffed with sage, mustard and garlic

Fish of the day – subject to market availability

Tagliata of Black Angus Scotch (Medium Rare) with seasonal vegetables

## dessert – you choose one to share

Vanilla bean pannacotta with poached rhubarb

Tiramisu

Lemon or Chocolate tart

White chocolate and berry panettone bread & butter pudding

### ***All deserts served with your choice of***

house made ice creams / sorbets OR bowls of seasonal fruits

### Not a sweet tooth?

A selection of local and imported cheeses are also available for your final course