

# SENSO EXECUTIVE SET LUNCH

11<sup>th</sup> June – 14<sup>th</sup> June 2018

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## **Vellutata di Cavolfiore**

Cauliflower Soup, Prawns, Bread Croutons

Or

## **Rillettes di Granchio**

Crab Rillettes, Salmon Roe, Rucola

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## **Fegato d'Anatra, Brioche**

Homemade Duck Liver Terrine, Mango chutney, oven-baked Brioche bread (add \$8)

Or

## **Funghi Misti**

Sauteed Mushroom, Garlic Focaccia, Frisee Salad

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## **Penne alla Pancetta**

Penne, Bacon, baby Spinach, Parmesan, Cream Sauce

Or

## **Filetto di Salmone**

Salmon Fillet, Garlic & Herbs Crust, green Asparagus, Capsicum Sauce

Or

## **Filetto di Manzo, Salsa al Barolo**

Australian grain-fed Beef Tenderloin, Barolo Red Wine sauce, young Vegetables, Senso purée  
(add \$14)

Or

## **Lombo di Maiale**

Pork Loin, crispy Polenta, Carrot Puree, Italian Herbs Sauce

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## **Mascarpone & Mele**

Roll Wrap Cheese Parfait, Apple Compote, Pistachio Crumble

Or

## **Torta ai Mirtilli**

Blueberry Crumble Tart, mixed Berries, Passion Fruit Sorbet

Or

## **Formaggi Affinati**

Selection of Italian Cheeses, homemade chutney (add \$8)

Or

## **Tortino al Cioccolato Fondente**

Hot Dark Chocolate eruption, Strawberry, Vanilla Ice-cream (add \$8)  
(10-15 min preparation)

**\$34++** (2-course)

**\$40++** (3-course)

*Served with Coffee or Tea and Mignardises*