

Set Menu 2 COURSES 19.20

CAPRESE AMALFITANA

Mozzarella di buffala, Amalfi lemon zest, tomatoes, basil oil, sea salt & focaccia

CALAMARI WITH MINI SEAFOOD SOUP

Crispy squid & mini seafood soup with Caffè Concerto signature fish bisque served with lemon aioli

QUINOA TABBOULEH WITH FRITTELLE VEGAN

Quinoa, chopped parsley, mint, onion, diced tomatoes, beetroot, walnuts, pomegranate & lemon dressing

SPAGHETTI ALLA BOLOGNESE

Traditional minced beef ragu

LEMON SCIALATELLI WITH KING PRAWNS

Traditional Amalfi pasta with Amalfi lemon butter sauce, tiger king prawns, fresh basil & fresh herbs

WILD MUSHROOM RISOTTO

Sautéed mixed wild mushrooms, finished with parmesan & hint of truffle

VEGAN PESTO SPAGHETTI VEGAN

Spaghetti with our homemade vegan pesto. Crushed pine nuts, basil, mushroom, sun-dried tomato, spinach & vegan parmesan

VEGAN BURGER VEGAN

A sweet potato & lentil frittelle, lettuce, tomatoes, rose harissa & avocado spread

SALMON NIÇOISE

Grilled salmon fillet, mixed leaf salad, fresh green beans, boiled egg, baby potatoes, olives, tomatoes & extra virgin olive oil

GRILLED CHICKEN BREAST

With a creamy mushroom sauce served with sautéed baby potatoes, green beans & roasted vine cherry tomatoes

BRAISED LAMB SHANK

Slowly braised lamb shank with creamy mashed potatoes, roasted vegetables & gravy

GRILLED SEA BASS WITH AMALFI LEMON & HERBS

Grilled sea bass fillet with lemon herbs, diced tomatoes, olives, onions, served with roasted potatoes & cherry tomatoes

CICCHETTI TOWER

Best for sharing. Choose 1 seafood, 1 meat & 1 vegetarian dish from our selection of pastas, risottos & gnocchi. Vegetarian & vegan options available



CAPRESE AMALFITANA



CALAMARI



VEGAN PESTO SPAGHETTI



SALMON NIÇOISE



BRAISED LAMB SHANK



CICCHETTI TOWER

Afternoon Tea AVAILABLE ALL DAY