

# MANFREDI at bells

This menu must be ordered 2 days prior. Matched wines can be supplied for bookings over 4 people

## spuntini on arrival

Vitello tonnato crostini

## first

Warm salad of grilled mushrooms, celeriac, egg and parmesan fondue

## second

Grilled octopus with potato terrine, green olive, chilli and lemon salsa

## third

Stracci with suckling pig ragu and parmesan

## fourth

Barbequed Muscovy duck with roast turnips, balsamic vinegar

## dolce

Tartufo di Amedei chocolate

## cost

\$105: 5 course menu

\$165: 5 course menu with matched wines