

# FIRE FEAST | MENU ONE

\$175 PER PERSON

## TO START

LAMB AND VEAL ARROSTICINI (DF/GF)

PAN A LAS BRASAS CON JAMON OR AVOCADO, RED ONION AND BURNT ORANGE  
(DF/V/VG)

CHARRED LOCAL PRODUCE (V/GF)  
with Burrata Cream

EMPANADAS DE CARNE CON SALSA YAGUA

## MAINS

PORCETTO AL DOMO (DF/GF)

Roasted Suckling Pig Leg Served Over House-Fermented Fennel and Arugula

LOMO (DF/GF)  
with Chimichurri

ROCKAWAY CHICKEN (GF)  
served Tagine Style with Preserved Lemon and Parsley

## SIDES

CHARRED FRUITS, HEIRLOOM TOMATOES, BOCCONCINI, WOLLUMBI EVOO  
(V/VG/GF)

RESCOLDO VEGETABLES (V/VG/DF/GF)  
from The Dome, Cooked in Ash

INFIERNIELLO POTATOES (V/GF)

## DESSERT

ORANGE AND RUM PANCAKE (V)  
served with House-Made Dulce de Leche and The Pines Vanilla Ice Cream

BANANA FROM THE DOME (V/GF)  
served with The Pines Chocolate Ice Cream and Toasted Hazelnuts

OSBORN  
HOUSE

## FIRE FEAST | MENU TWO

\$175 PER PERSON

### TO START

TIGER PRAWNS SPIEDINI, CHILLI JAM MARINADE AND LIME (DF/GF)

CHARRED OCTOPUS AND MOJO DE PIMENTON (DF/GF)

EMPANADAS DE QUESO Y CEBOLLA(V)

PAN A LAS BRASAS CON JAMON OR AVOCADO, RED ONION AND BURNT ORANGE  
(V/VG/DF)

### MAINS

OCEAN TROUT IN SALT CRUST FROM THE INFIERNIELLO  
OR BUTTERFLIED MARKETFISH A LA PLANCHA WITH GREMOLATA (DF/GF)

LOMO (DF/GF)  
with Chimichurri

ROCKAWAY CHICKEN (GF)  
served Tagine Style with Preserved Lemon and Spices

### SIDES

ESCAROLE SALAD, GRAPEFRUIT, HONEY AND MINT (V/VG/DF/GF)

RESCOLDO VEGETABLES (V/VG/DF/GF)  
from The Dome, Cooked in Ash

INFIERNIELLO POTATOES (V/GF)

### DESSERT

ORANGE AND RUM PANCAKE (V)  
served with House-Made Dulce de Leche and The Pines Vanilla Ice Cream

BANANA FROM THE DOME (V/GF)  
served with The Pines Chocolate Ice Cream and Toasted Hazelnuts

OSBORN  
HOUSE