



3 course Lunch

\$59pp

Starter to Share

SHARED BOARD prosciutto / sopressa / mortadella / home-made pickles / olives / mustard / gorgonzola & grana padano / green apple & fig chutney / chargrilled bread

Mains

(a choice of two items to be served alternately)

SQUID INK LINGUINE calamari ragu / zucchini / lemon

ORECCHIETTE chorizo / peas / broad beans / mint

SPAGHETTI peas / wild mushrooms / cavolo nero / ricotta / truffle oil (v)

CHICKEN COTOLETTA asparagus / salsa verde / chilli / lemon

BARRAMUNDI saffron fregola / chickpeas / green zucchini / confit tomato

BEEF STRIPLOIN tomato / rocket / grana padano / balsamic / potato

gluten-free pasta available on request

Dessert

(a choice of two items to be served alternately)

TIRAMISU

APPLE TORTA mascarpone / almonds

CHOCOLATE PARFAIT blood orange / pistachio



Terrace Shared Feast

\$70pp

Starters

ARANCINI truffled mayonnaise

FRITTO MISTO prawns/ whitebait / squid / chilli mayonnaise / crispy herbs

GNOCCO FRITTO mortadella / salami / home-made fig chutney

Mains

WAGYU RUMP salsa verde / truffled polenta

MUSHROOM RISOTTO mascarpone / fresh herbs

HERB CRUST BAKED SALMON parsley potato / anchovie mayonnaise

RADICCHIO fennel / zucchini / herbs / white balsamic

Dessert

APPLE TORTA mascarpone / almonds

TIRAMISU