



EXPRESS LUNCH 49 PP

STARTERS

(A CHOICE OF)

Beetroot Carpaccio V

Beetroot Carpaccio, Goats Cheese, Pine Nuts and Mint Vinaigrette

Arancini V

Crispy Saffron, Pumpkin and Rosemary Arancini (2) with Gorgonzola Cheese, served with Aioli

Calamari

Lightly fried Calamari with Rocket, Lemon and Homemade Balsamic Mayo

Wagyu Carpaccio

Wagyu Bresaola, Rocket, Parmesan Cheese, Fried Capers, Pickled Mushrooms & Black Truffle Mayo

Caprese V

Heirloom Tomatoes, Stracciatella Cheese and Basil Pesto Dressing

MAINS

(A CHOICE OF)

Risotto ai Porcini V

Carnaroli Risotto with Taleggio Cheese, Porcini Mushrooms, Black Truffle Paste and Shaved Parmesan Cheese

Ravioli di Zucca V

Fresh Pumpkin Ravioli with Butter, Sage, Parmesan, Vincotto & Amaretti Crumble

Gnocchi Gamberi e Zucchine

Fresh Potato Gnocchi with Zucchine, Basil and Pistacchio Pesto, Cherry Tomatoes and Prawns

Tortiglioni al Ragù

Fresh Tortiglioni Pasta with Slow-Cooked Wagyu Ragù & Pecorino Romano Cheese

Pesce alla Mediterranea (+\$10)

Fresh Barramundi Fillet with Cherry Tomatoes, Capers, Potatoes, Olives & Crostini

Costolette d'Agnello (+10\$)

Pan-Roasted Lamb Cutlets (3) with Butter, Sage & Rosemary served with Kipfler Potatoes & Red Wine Jus

Dietary Restrictions and Allergens Notice

Our kitchen handles a wide array of ingredients, including milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat (gluten), soybeans, and others. Given the extensive use of these ingredients, we meticulously focus on food preparation but must acknowledge that eliminating cross-contamination entirely is not feasible. Consequently, while we strive to accommodate dietary preferences and restrictions, we regret to inform that we cannot serve guests with severe allergies or those at risk of anaphylactic reactions. We deeply appreciate your understanding and cooperation in ensuring the safety and well-being of all our guests.

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