



Easter Lunch Menu



\$120 Food Only | \$165 Bottomless
(Sparkling, White & Red Wine, Tap Beer)

TO START

Focaccia bread, Balsamic, EVOO

ENTREE

Salmone

Home cured salmon, baby beetroot, herb oil, whipped lime cream

Battuta di Tonno (I)

Yellowfin tuna, granny smith apple, pistachio, lemon emulsion

Antipasto all' italiana

Selection of Italian cured meat, grilled vegetables, paverada, bagnacauda

Rotolini di pollo

Sous vide chicken roulade, smoked mozzarella, charred pepper glaze

MAINS

Agnello al Forno

Oven roasted lamb rump, purple potatoes, celeriac puree, crispy artichoke.

Barramundi al guazzetto di zafferano

Pan fried local barramundi, saffron sauce, semi-dried tomatoes, baby vegetables.

Risotto alla zucca (V)

Carnaroli rice, roasted pumpkin, candied walnuts, Chianti reduction

DESSERT

Tiramisu (V)

Traditional mascarpone and coffee mousse with ladyfinger biscuit

Meringhe ai frutti di bosco (V)

Italian meringue with berries and cream

Please see other side for allergen information.



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KEY

(LG) Low Gluten (I) Imported Seafood (V) Suitable for Vegetarians

Food allergies:

Please note that we take every precaution when accommodating special meal requirements.

However, we handle the following known allergens in our kitchens:

Wheat (gluten), barley (gluten), oats (gluten), rye (gluten), fish, shellfish, crustaceans, molluscs, soy products, eggs, milk and dairy products, lupin, sesame, peanuts, macadamia, pecan, cashew, hazelnut, pistachio, pine nuts, walnuts, almonds and Brazil nuts.

Please be aware that not all ingredients are listed in the dish description.

If you have an allergy, kindly inform our friendly staff so that we can assist you in making a suitable meal choice. We will do our best to accommodate customer requests, but please be advised that the decision to consume a meal rests on personal responsibility as we cannot guarantee that the food is entirely free from any known allergens.