

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

MAINS

(A CHOICE OF)

Risotto ai Porcini V

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

Ravioli Tricolore V

Fresh Ricotta and Spinach Ravioli in a Roma Tomato Sugo with Stracciatella Cheese & Basil

Gnocchi Gamberi e Zucchine

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

Tortiglioni al Ragù di Agnello

Fresh Tortiglioni Pasta with slow-braised Lamb Shoulder Ragù & Pecorino Romano Cheese

Pesce alla Mediterranea (+\$10)

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

Pollo alla Valdostana (+10\$)

Pan-Roasted Chicken Breast topped with Fontina Cheese, Prosciutto, in a creamy Mushroom Sauce served with Kipfler Potatoes and Asparagus

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.