

LUNCH

12-3pm

French baguette 9

Breadbasket (*french baguette, fruit crackers and grissini*) 12

Warmed olives 9

Mortadella, pickled vegetables 14

18mth Jamón prosciutto w/ melon 16

Salami, pickled vegetables 14

Japanese Wagyu bresaola w/ red grapes 19

Burrata w/ crude olive oil pesto 17

add nduja +4

Ricotta lemon zucchini flowers w/ truffle honey 2pc 13

Salt and pepper squid w/ citrus GF 23

Eye fillet steak, pomme frites, red wine jus 29

King prawns garlic chilli w/ pomegranate shallots 29

Mussels in fragrant bisque w/ warmed bread 35

Traditional linguini carbonara 24

Speciality gnocchi *choice of*

Truffle parmesan 25

Beef and pork ragu 25

Chicken caesar salad 26

Radicchio fennel parmesan salad w/ glazed walnuts VG, GF 23

Cauliflower, edamame, spanish onion muscatels w/ Dijon citrus dressing V 23

Shoestring fries 12

Truffle fries 16

Side mix leaf salad 11

OUR MENU CONTAINS ALLERGENS AND IS PREPARED IN A KITCHEN THAT HANDLES NUTS.
A 10% SERVICE CHARGE APPLIED ON WEEKENDS AND TO ALL TABLES OF 6+ GUESTS.

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