

SET LUNCH

11AM—4PM

13.9

SLURP HARD SET

Choose 1 Main + Cold Brew Tea

ABSOLUTE ALFREDO

Swiss brown mushrooms, smoked chicken and parsley in a cream sauce

FANCY FENNEL

Extra virgin olive oil with fennel, capers, kalamata olives and dill

17.9

SLURP HARDER SET

Choose 1 Main + Any Drink

AGLIO ALRIGHT

Tiger prawns with extra virgin olive oil, garlic confit, sous vide egg and shaved grana padano

CLASSIC CARBONARA

Smoked duck in creamy sauce made from egg yolks and grana padano, topped with a sous vide egg

PLUCKY PEPPERS

Red pepper sauce with chicken, caramelised tomatoes and crumbled feta

24.9

SLURP HARDEST SET

Snack + 1 Main + Any Drink

BRUSCHETTA

Toasted focaccia bread with ripened roma tomatoes marinated in olive oil, garlic and fresh basil

MAINS

CHILLY CRAB

Lump crabmeat in spicy chipotle pomodoro sauce with kombu

PRESTO PESTO

Pesto with smoked salmon and caramelised cherry tomatoes

GREAT GORGONZOLA

Gorgonzola cream with caramelised onions and parsley

BUILD YOUR OWN PASTA

ALL PASTAS ARE SERVED AL DENTE AND 120G FOR 9.9

UPSIZING YOUR PASTA FOR AN ADDITIONAL 50G AT 3.9

GET SAUCED

AGLIO OLIO
PINK SAUCE
ALFREDO
POMODORO
ROASTED RED PEPPER — 3.0
BEEF RAGU — 5.0
PESTO — 3.0

FREE TOPPINGS

CHILLI FLAKES
EXTRA VIRGIN OLIVE OIL
GARLIC CHIPS
BIRD'S EYE CHILLI

BASIC — 2.5

CURED CAPERS
GRATED GRANA PADANO
CARAMELISED CHERRY TOMATO
KALAMATA OLIVES
SOUS VIDE EGG

CLASSIC — 3.5

SWISS BROWN MUSHROOM
TRUFFLE OIL
FENNEL
FETA

PREMIUM — 5.0

SMOKED CHICKEN
PRAWN
WHITE CLAMS
SMOKED DUCK
BLACK LUMPFISH CAVIAR

EXTRAVAGANT — 5.5

CEP MUSHROOM
TRUFFLE PASTE
SALMON CAVIAR
SMOKED SALMON
LUMP CRABMEAT

HOUSE SPECIALS

CHILLY CRAB — 24.9

Lump crabmeat in spicy chipotle pomodoro sauce with kombu

FANCY FENNEL — 17.9

Extra virgin olive oil with fennel, capers, kalamata olives and dill

GREAT GORGONZOLA — 24.9

Gorgonzola cream with caramelised onions and parsley

CLASSY CARBONARA — 19.9

Smoked duck in creamy sauce made from egg yolks and grana padano, topped with a sous vide egg

ABSOLUTE ALFREDO — 18.9

Swiss brown mushrooms, smoked chicken and parsley in a cream sauce

AGLIO ALRIGHT — 19.9

Tiger prawns with extra virgin olive oil, garlic confit, sous vide egg and shaved grana padano

MUSHROOM MADNESS — 28.9

Mushroom medley, cep mushroom stock, kombu, truffle pate and truffle oil

PRESTO PESTO — 22.9

Pesto with smoked salmon and caramelised cherry tomatoes

SEAFOOD SENSATION — 21.9

Tiger prawns and white clams in pomodoro

ROYAL RAGU — 21.9

Shredded beef and cherry tomatoes in beef jus topped with grana padano

PLUCKY PEPPERS — 20.9

Red pepper sauce with chicken, caramelised tomatoes and crumbled feta

BITES

MELON SALAD — 11.9

Rock melon with watercress and mint salad, green tahini, candied spiced hazelnuts and crumbled feta

BURRATA — 9.9 HALF / 16.9 FULL

Burrata with kiwi, mint vinegar, basil oil and almond focaccia crumble

CALAMARI — 19.9

Battered calamari served with smoked onion sour cream

WHITE BAIT — 15.9

Crispy white bait seasoned with kombu salt

BRUSCHETTA — 10.9

Toasted focaccia with roma tomatoes marinated in olive oil, garlic and basil

TRUFFLE TRAMEZZINI — 16.0

Beef bacon, mozzarella and truffle mayonnaise in brioche

CITRUS VONGOLE — 14.9

White clams and orange segments in a concoction of clam jus and orange reduction

DESSERTS

PANNA COTTA — 12.9

Vanilla panna cotta with mixed berries, raspberry coulis and chocolate crumble

LEMON CHEESECAKE — 13.9

Lemon cheesecake with lemon gel and crumbled biscotti

TIRAMISU — 13.9

Ladyfingers soaked in espresso, layered between mascarpone cream cheese and finished with cocoa powder

DRINKS

HOUSECRAFT SODAS — 7.9

- STRAWBERRY BASIL
- PEACH VANILLA
- BERRY LIME
- WATERMELON

HOUSECRAFT COLD BREW TEA — 6.9

COFFEE

- BLACK — 5.9
- WHITE — 5.9
- ICED — +1.0

TEA BY THE POT — 6.9

- BRITISH BREAKFAST
- SUPREME EARL GREY
- MOROCCAN MINT

WATER — 8.0 (BOTTLE)

- STILL
- SPARKLING

Prices exclusive of 10% service charge and GST