

AVAILABLE FROM 12NOON TO 2:30PM

POWER LUNCH

Tuscany sausage and N'duja **\$148** 2 COURSE SET
\$158 3 COURSE SET



menu

STARTER

SOUP OF THE DAY

or

CHEF'S PLATE

antipasti all'italiana

or

ADD \$18

SEA BASS TARTAR & SICILIAN COUSCOUS

PASTA / MAIN COURSE

BEETROOT CAVATELLI

chickpea & prawns

or

HOME-MADE EGG FETTUCINI

spring onions, pecorino cheese & black pepper

or

PIZZA "MARINARA"

tomato sauce anchovies, capers, black olives & mozzarella fior di latte

or

SUSTAINABLE HALIBUT

wrapped with Parma ham in Castelluccio lentil stew

or

USDA PORK RIBS

home-made BBQ sauce, garden salad & rosemary potatoes

or

ADD \$38

AUS BLACK ANGUS "TAGLIATA"

wild rockets, aged balsamico cherry tomatoes & parmesan shavings

DOLCI

CHEF'S DESSERT

WEEKLY WINE BY GLASS SELECTION

NV PROSECCO DOC LE CONTESSE \$ 60

VERMENTINO DOC \$ 58

CANNONAU DOC \$ 58