

# WHAT'S FOR LUNCH? (EXPRESS LUNCH)



**Build Your Own Set Lunch With Our Weekly Options** 

1 starter + 1 pasta with coffee or tea

**PREMIUM** 

**CHOICE** 

\$178

1 starter + 1 main course

with coffee or tea

\$198

### **STARTER**

Soup of the Day



or

Organic Quinoa Salad

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poached farm egg

or

**Smoked Salmon** 

orange segment & fennel

**+\$48** 



Fregola E Cozze

sardinian "fregula" pasta with mussels

or

Artisanal Macaroni "Cacio E Pepe" 🔍

tossed with Pecorino Romano, black pepper and Burrata foam

## MAIN COURSE

#### Seabass Filet

served with arugula crushed potatoes rosemary-tomato fondue

or

#### Chicken "Cacciatore"

stewed with olives, mushrooms and tomato sauce

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PREMIUM CHOICE <

AUS M2+ Flank Steak Simply Grilled

served with French fried and garden salad

**+\$78** 

# CHEF'S DAILY INSPIRED DESSERT \$38

#### WEEKLY WINE BY GLASS SELECTION

NV Prosecco DOC Le Contesse 75
Pinot Grigio Le Contese 68
Chianti DOC Rocca Grimalda 68
CHÂTEAU MINUTY ROSÉ 115
CHARDONNAY MÂCON FUISSÉ 125
- DOMAIN PAQUET