

PRANZO ESPRESSO 59PP

antipasti & secondi

or

secondi & dolce

ANTIPASTI

BURRATA rockmelon, fennel, honey agrodolce, crispy pancetta, vincotto *v, gf*

FRITTURA DI CALAMARI lightly floured & fried calamari, sea salt, cracked pepper, aioli

CARPACCIO wagyu beef carpaccio, rocket, parmesan, lemon oil *gf*

INSALATA DI GAMBERI grilled jumbo prawns, aromatic macadamia crust, fennel, orange, rocket, lemon vinaigrette dressing *gf*

SECONDI

LINGUINE GRANCHIO blue swimmer crab meat, cherry tomatoes, tomato & cream sugo

CASARECCE ZUCCHINE zucchini cream, zucchini flowers, cherry tomatoes *v, vegan*

PESCE Humpty Doo barramundi fillet, cherry tomato, olives, capers, lemon, charred broccolini *gf*

AGNELLO 24 hour slow cooked lamb rump served medium rare, cavolo nero, zucchini, carrot creme, red wine jus *gf*

DOLCE

TIRAMISU coffee, mascarpone, amaretto & savoiardi biscuit

CANNOLI chef's selection of filling

CONTORNI

CIABATTA chargrilled, extra virgin olive oil, aged balsamic <i>gfo</i>	12	RAINBOW CARROTS honey, aged balsamic <i>v, gf</i>	16
BROCCOLINI charred, pecorino, salsa verde <i>v, gf</i>	16	ROCKET candied walnuts, pickled golden beetroot, parmesan, lemon dressing, vincotto <i>v, gf</i>	18
DUCK FAT POTATOES dutch creams <i>gf</i>	16		
FRIES shoestring cut, truffle infused aioli <i>v, gf</i>	14	MIXED LEAF evoo, aged balsamic <i>v, gf</i>	16