ANTICA

PRANZO ESPRESSO 59PP

antipasti & secondi or secondi & dolce

ANTIPASTI

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

GAMBERI ALL'AGLIO prawns, garlic, chilli, cherry tomato sugo *gf*

BURRATA tomato concasse, compressed watermelon, cherry tomatoes, balsamic pearls, basil oil, crostini *v, gfo*

SECONDI

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

PESCE Humpty Doo Barramundi, cauliflower creme, broccolini, truss cherry tomato, olive, caper & tomato skin crumb, squid ink & prawn oil *gf*

GNUDI DI RICOTTA pearls of ricotta, mozzarella & parmesan, burnt butter & sage, pomodoro sugo *v*

STRIPLOIN MBS2+ 300g, char-grilled, salsa verde, charred broccolini
+ Additional $10

DOLCE

TIRAMISU coffee, mascarpone, amaretto & savoiardi biscuit

CANNOLI chef's selection of filling

CONTORNI

PANE campana rolls (2), pepe saya cultured butter *gfo* 7.50

DUCK FAT POTATOES dutch creams *gf* 16

ROCKET candied walnuts, pickled golden beetroot, parmesan, lemon dressing, vincotto *v, gf* 18

GREEN BEANS wrapped in pancetta, almond flakes, vincotto *gf* 16

CAVOLO NERO tuscan cabbage, pancetta, garlic, onion *gf* 16

BROCCOLINI charred, pecorino, salsa verde *v, gf* 16

MIXED LEAF evoo, aged balsamic *v, gf* 16

FRIES shoestring cut, truffle infused aioli *v, gf* 14

1.65% card charge applies
10% service charge applies to public holidays