

ANTICA

PRANZO ESPRESSO 59PP

antipasti & secondi or secondi & dolce

ANTIPASTI

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

KINGFISH CARPACCIO hiramasa kingfish, pickled pearl onion, caperberries, rocket & lemon olive oil dressing *gf*

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

SECONDI

LINGUINE SCOGLIO prawns, calamari & mussels, garlic, chilli in a cherry tomato sugo

RIGATONI MEZZI pork sausage, broccoli creme, broccoli tips, provolone & nduja fondue

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

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

DOLCE

TIRAMISU coffee, mascarpone, amaretto & savoiardi biscuit

CANNOLI chef's selection of filling

CONTORNI

PANE campana rolls (2), pepe saya cultured butter <i>gfo</i>	7.50	CAVOLO NERO tuscan cabbage, pancetta, garlic, onion <i>gf</i>	16
ROAST POTATOES garlic, sea salt <i>gf, v</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	MIXED LEAF evoo, aged balsamic <i>v, gf</i>	16
GREEN BEANS wrapped in pancetta, almond flakes, vincotto <i>gf</i>	16	FRIES shoestring cut, truffle infused aioli <i>v, gf</i>	14