

ANTICA

PRANZO ESPRESSO 59PP

antipasti & secondi or secondi & dolce

ANTIPASTI

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

BEEF CARPACCIO wagyu beef MBS9+, truffle mustard, rocket, parmesan & lemon oil dressing

GARLIC PRAWNS tiger prawns, tomato sugo, garlic & chilli

SECONDI

POLLO SALTIMBOCCA chicken fillet filled with prosciutto & sage, broccoli, dutch carrots, white wine & butter sauce *gf*

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

RIGATONI AMATRICIANA guanciale, tomato sugo, black pepper & pecorino cheese

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

PESCE Humpty Doo Barramundi, pan-seared, calamari, olives, capers, fennel, cherry tomato sugo *gf*

DOLCE

TIRAMISU coffee, mascarpone, amaretto & savoiardi biscuit

CANNOLI chef's selection of filling

CONTORNI

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

ROAST POTATOES garlic, sea salt *gf, v* 16

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

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

MIXED LEAF extra virgin olive oil, aged balsamic *gf, v* 16

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