

ANTICA

PRANZO ESPRESSO 59PP

antipasti & secondi or secondi & dolce

ANTIPASTI

CALAMARI FRITTI (l) lightly floured & fried squid, sea salt, cracked pepper, aioli, lemon

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

POLPETTE pork & veal meatballs, tomato sugo, grana padano cheese

SECONDI

BRAISED PORK CHEEK slow cooked pork cheek in celery, carrot & red wine, mashed potato

LINGUINE VONGOLE (l) New Zealand diamond clams, lobster butter bisque, anchovy, garlic, chilli, parsley

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

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

PESCE (A) Humpty Doo Barramundi, cauliflower puree, truss cherry tomato, broccolini, crispy capers and chilli prawn oil *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