

EXECUTIVE SET LUNCH

available Tuesdays to Fridays, excluding Public Holidays

TWO COURSE 38
THREE COURSE 48

{ PRIMI PIATTI }

ZUPPA cream of mushroom soup, shitake & shimeji
PANZANELLA grilled focaccia, burrata, blue dwarf kale, pistachio vinaigrette
POLIPO slow-cooked octopus, chorizo, romesco sauce, preserved lemon, confit tomato

available as a first or second course...

AGNOLOTTI sweet pea, ricotta, pistachio, pickled onion, mint
PAPPADELLE braised oxtail ragu, red wine, cherry tomato, parmigiano
TAGLIOLINI squid ink pasta, crab, capsicum, compound butter, lemon

{ SECONDO PIATTO }

includes one side dish below...

STRIPLOIN 150g, 200 days grain-fed MB3, grandchester, australia
FILETTO 150g, tenderloin, 200 days grain-fed, grandchester, australia +16
RIBEYE 200g, grass-fed, o'connor's premium angus, south gippsland, australia +16
PESCE new zealand snapper, baba ganoush, confit sicilian tomato, basil oil
POLLO brick-pressed free-range chicken, onion and potatoes puree, chicken jus

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**FRITTE** steak fries, herbs, sea salt  
**BAGNA CAUDA** heirloom cauliflower, anchovy, chili flake  
**BROCCOLINI** broccoli, chili flakes, parmesan  
**INSALATA** mixed leafy greens, white balsamic vinaigrette

### { DOLCE }

**TIRAMISU** espresso, mascarpone, lady finger biscotti  
**PANNA COTTA** vanilla custard, berry & pistachio crumb  
**GELATO** one scoop, choice of:  
vanilla bean, chocolate noir, honey figs and pistacho, strawberry basil

## A LA CARTE

### { ANTIPASTI }

**SALUMI** prosciutto, salchichon ibérico, smoked coppa, jamon iberico • 25 / 38  
**OSTRICHE** freshly-shucked kelly gigas irish oysters, prosecco mignonette • 7 each  
**CARNE** wagyu steak tartare, anchovies, fried capers, quail egg yolk • 26  
**RUCOLA** arugula, orange, jamon iberico, stracciatella, preserved lemon vinaigrette • 26  
**BURRATA** 300g, hand-formed young mozzarella, field greens, balsamic drizzle • 40  
\*add pachino tomatoes • 9

### { PASTA }

**TAGLIOLINI** squid ink pasta, crab, capsicum, compound butter, lemon • 26  
**RISOTTO** wild garlic, asparagus, mascarpone, sourdough crumbs • 28  
**BUCATINI** prawns, spicy tomato passata arrabiata • 32

### { ALLA GRIGLIA }

#### SHARING STEAKS

*F1 Karoge washu bred wagyu & tajima bloodline, thick cut in traditional tuscan manner 420+ days grain-fed, marble score 6 from australia*

**COSTATA** 1.1 kg bone-in ribeye ⌚ 188  
**FIorentina** 1.1 kg T-bone ⌚ 188

#### INDIVIDUAL CUTS

**TENDERLOIN** 200g, 420+day grain-fed, MB6, australia ⌚ 65  
**BONE-IN SIRLOIN** 500g, 420+day grain-fed, MB6, australia ⌚ 90  
**WAGYU STRIPLOIN** 150g, 900-days grain-fed, miyazaki wagyu, A4, japan ⌚ 90  
**RIB-EYE** 300g, grass fed, black angus, 35-day dry-aged, ireland ⌚ 78

#### M A I N S

**MAIALE** bone-in iberico pork chop, lentils, mortadella, fried parsley, spain • 42  
**AGNELLO** lamb rack, parsnip puree, black olive and salsa verde, australia • 60  
**POLLO** brick-pressed free-range chicken, onion and potatoes puree, chicken jus • 38  
**PESCE** new zealand snapper, baba ganoush, confit sicilian tomato, basil oil • 45

### { CONTORNI }

**SPINACI** creamed spinach, crispy shallots • 15  
**PUREE DIPATATE** russet mash potato, cream, herbs • 15  
**ASPARAGI** char-grilled asparagus, salsa bernese • 16  
**FUNGHI** wild field mushrooms, thyme butter • 13