



Lunch Menu | \$59

ENTREES

Olio sourdough focaccia & EVOO

Sydney Rock Oyster (add \$24)

4pcs Sydney rock oyster & mignonette

Ponte Extra Dry Prosecco DOC \$15

STARTERS

Choice of:

Arancini

3 pcs crispy saffron rice arancini with pecorino cheese in tomato sauce

Tasmania Ocean trout

Ocean trout crudo, salamoreci sauce, panzanella & capers leaves

Wagyu Carpaccio (add \$12)

Wagyu beef carpaccio, black truffle aioli, pecorino cheese, pickled roots

Soho Sauvignon Blanc, Marlborough NZ \$16

Chardonnay Grant Burge \$16

MAIN

Choice of:

Tonnarelli (add \$12)

Squid ink pasta with spanner crab, spicy pork nduja & shellfish sauce

Catch of the Day

Fish fillet, hot pizzaiola sauce, potato salad

Wagyu

24 hrs wagyu oyster blade, black truffle jus, potato mousse

Green Baby Cos Salad (add \$12)

Truffle Roasted Potato (add \$12)

Grant Burge Merlot, SA \$15

Pinot Gris Colmar Estate, Orange \$16

DESSERT

Choice of:

Cream Caramel

Almond cream caramel with fresh almond chantilly

Tiramisu

Our traditional coffee & mascarpone cake

Moscato La cacciatora, Piedmont \$16

COS Zibibbo, Sicilia \$18