



## 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*

*Please note groups of 6 people or more will incur a 10% service charge  
A 10% surcharge will apply on Sundays and a 15% surcharge will apply on Public Holidays*