



Lunch Menu | \$59

4pcs Sydney Rock Oyster & Mignonette +\$24
Our Daily Baked Olive Sourdough Focaccia +\$8

Ponte Extra Dry Prosecco DOC \$15

STARTERS

Choice of:

Arancini

3pcs Crispy Saffron Rice Arancini with Pecorino Cheese in Tomato Sauce

Trota di Mare

Lightly Marinated Ocean Trout, Citrus Oil, Verjus Gel & Fried Capers

Wagyu Carpaccio +\$8

Wagyu Beef, Black Truffle Aioli, Ragusano Cheese, Pickled King Brown Mushrooms

Soho Sauvignon Blanc, Marlborough NZ \$16
Chardonnay Grant Burge \$16

MAIN

Choice of:

Tonnarelli +\$12

Squid Ink Pasta with Spanner Crab, Spicy Pork Nduja & Shellfish Sauce

Catch of the Day

Grilled Fish Fillet, Spicy Braised Cabbage, Gremolata Sauce

Wagyu

12 hrs Wagyu Oyster Blade, Black Truffle Jus, Grilled King Brown Mushrooms

Grant Burge Merlot, SA \$15
Pinot Gris Colmar Estate, Orange \$16

DESSERT

Choice of:

Almond Semifreddo

Sicilian Roasted Almond Semifreddo, Berries Coulis

Tiramisu

Our Traditional Coffee & Mascarpone Cake

SIDE DISHES

Cos Lettuce, Onion & Orange Salad, Balsamic Condiment **\$14**
Baked & Glazed Savoy Cabbage, Raisins, Cashew Nuts **\$14**
Baked Potato & Fresh Cheese Tart **\$16**

*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*