

LUNCH



## PRANZO

- Freshly shucked oysters, mignonette or pancetta roasted 6ea  
Pumpkin & sage arancini (3) 18  
San Daniele prosciutto 25  
Local burrata, pickled stone fruit 28  
Seared Shark Bay scallops, finger lime, baby herbs (3) 36  
Cucumber salad, olive, tomato, capsicum, goats' feta, oregano 25  
Smoked free range chicken breast, house pickles, brown rice, greens, yoghurt 29  
Chickpea fritters, roasted eggplant, cauliflower, herbs, sesame dressing 25  
Cos heart salad, buttermilk dressing, avocado, bacon, sautéed tiger prawns 35  
Snapper cakes, rocket, pickled cucumber salad, herbed yogurt 28

## PASTA

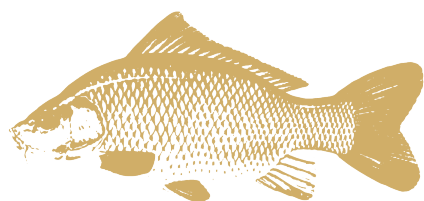
- Pumpkin ravioli, local mushroom, macadamia, crisp sage 38  
Penne, pancetta, chilli, tomato sugo 35  
Spaghetti, crab, prawn, mussels, tomato 42  
Beef cheek ravioli, mushrooms, spinach, red wine reduction 40

## CARNE E PESCE

- Line caught fish, tomato, fennel & citrus 52  
Extra lean beef sirloin, spiced carrot, roasted shallot, romesco, jus 49  
Slow roasted duck breast, orange & hazelnut salad 42  
Boned half chicken, lemon, capers, herbs 38

## CONTORNI \$15

- Rustic cut chips, aioli  
Mixed leaves, herbs & pickled shallot  
Grilled broccolini, lemon  
Crunchy roasted potatoes, herbed organic yoghurt



# PRANZO SPECIALE



## PRANZO SPECIALE \$49

### TO START

House baked bread

House marinated Australian olives

Pumpkin & sage arancini (3)

### CHOICE OF

Pumpkin ravioli, local mushroom, macadamia, crisp sage

Penne, pancetta, chilli, tomato sugo

Spaghetti, crab, prawn, mussels, tomato

Beef cheek ravioli, mushrooms, spinach, red wine reduction

Cucumber salad, olive, tomato, capsicum, goats' fetta, oregano

Smoked free range chicken breast, house pickles, brown rice, greens, yoghurt

Cos heart salad, buttermilk dressing, avocado, bacon, sautéed tiger prawns

Snapper cakes, rocket, pickled cucumber salad, herbed yogurt

Please advise your waiter of any allergies or dietary requirements.  
Public Holiday Surcharge of 15%