

LUNCH MENU

SHARE PLATES

arancini rice balls filled with tomato, basil + asiago cheese, basil mayonnaise (v) **4 each**

natural oysters fresh lemon **3.5 each**

crescintine deep fried italian flat bread, freshly sliced prosciutto, straciatella 'creamed mozzarella' **16**

grazing selection for 2 cured meats, italian cheeses, arancini 'rice balls, pickled red onion, eggplant sott'olio, ciabatta rolls **32 extra person 16**

Larder meals for 1

arancini (4 pieces) filled with tomato, basil + asiago cheese, basil mayonnaise, cabbage, carrot, red onion, tomato + parmesan coleslaw (v) **17**

eggplant parmigiana layered fried eggplant, napoli sauce, mozzarella + parmesan with a mixed leaf, tomato + carrot salad **E 18 | M 30**

calamari salad semolina dusted + shallow fried, leaf, tomato, celery, parsley, almond + black olive powder **19**

chicken salad pan seared + sliced chicken breast fillet, rocket lettuce, semi dried tomatoes, chickpeas, asparagus, dried shallots **22**

Pasta gluten free pasta available ADD 4 + receive a gluten free roll

rigatoni napoli sauce, fresh mozzarella, parmesan cheese (v) **18**

linguine beef + veal bolognese, parmesan cheese **20**

house made gnocchi napoli sauce, caramelised red onions with chilli + garlic, hot sopressa salami, pecorino cheese **20**

pappardelle braised lamb shoulder ragu, parmesan cheese **22**

linguine prawns, calamari, zucchini, white wine, garlic + chilli **25**

pasta special please consult your waiter

***No split bills during the Christmas period**

Main Courses

barramundi fillet condiment of the day; please consult your waiter **29**

veal schnitzel italian coleslaw, french fries

(1x 90gr piece) **18** (2 x 90gr pieces) **29**

crispy skinned pork belly potato puree, green beans, jus

lunch portion 18 available in main size **29**

rolled chicken breast prosciutto wrapped, filled with seeded mustard + herb mousse, broccoli puree, carrots **29**

slow cooked beef cheek potato puree, green beans, jus **29**

On the side all 9

fries

roasted potato wedges

green beans, toasted breadcrumbs

italian coleslaw cabbage, carrot, red onion, tomato + parmesan

Desserts all 10

semifreddo toblerone chocolate, mixed nut base, raspberry sauce

pannacotta honey, lime + yoghurt, fresh passionfruit

classic tiramisu

gelati + sorbets house made selection (4 scoops)

Xpress shared table lunch menu \$ 25pp

receive all 3 items for a minimum of 2 guests

grazing selection for 2 cured meats, italian cheeses, arancini 'rice balls', lavosh, pickled vegetables, ciabatta rolls

eggplant parmigiana layered fried eggplant, napoli sauce, mozzarella + parmesan

calamari salad semolina dusted + shallow fried, leaf, tomato, celery, parsley, almond + black olive powder