

Prix Fixe Lunch Special

Available - December 2024

2 courses \$59 / 3 courses \$69

Available for Lunch Tuesday to Saturday

ENTREE- choice

Caprese di pesca, peach agro dolce, stracciatella witlof, candied walnuts,

Wild caught Tasmanian scallops, sweet corn, mornay, pancetta, chives (gf)

Yellowfin tuna crudo, asparagus, finger lime caviar, horseradish mayo (gf)

Zucchini flowers tempura, goats cheese, buffalo ricotta crushed minted piselli (gf)

MAIN- choice

Rigatoni slow cooked lamb shoulder, Baby gem, squash gremolata, pecorino

Risotto- saffron, zucchini, asparagus, spring onion, medley tomato (gf)(v)

Fish, line caught NZ Rockling fillet chargrilled giandinera, salmoriglio (gf)

Chicken Cotoletta parmigiana, baby cos, spring onion, capers (gf)

side dishes optional

sautéed seasonal vegetables 14

twice cooked roast potatoes, oregano & confit garlic 13

shoestring fries 12

wild rocket, pear, parmesan, walnut salad, balsamic 15

Baby cos, fennel, radish, capers, citrus vinaigrette 13

DESSERT- choice

Panna cotta, Caribbean rum, Pineapple, toasted coconut (gf)

Sicilian cannoli, pistachio cream

Chocolate mouse, chocolate crumble, amarana cherry (gf)

Affogato- Vanilla bean ice cream, honeycomb crumble, espresso (gf)

Add - Frangelico, Cointreau, Baileys. 10