

M E A T

starter

FRESH ITALIAN BURRATA MOZZARELLA
ON HOUSE MADE CIABATTA BREAD.
WITH PROSCIUTTO DI PARMA 18MTH. CONFIT GARLIC & MILD BIRDS EYE CHILLI
FLAVOURED BABY ROMA NAPOLI SAUCE & BASIL INFUSION
(GF OPTION)

main

SLOW COOKED GRASS-FED 500G RIBEYE TOMAHAWK STEAK
ACCOMPANIED WITH CRISPY SMASHED GARLIC BABY
POTATOES & PORTOBELLO MUSHROOMS & ROSEMARY OIL
(GF)

dessert

OUR FAMOUS TIRAMISU
WITH A CRUNCHY AMARETTI BISCUIT & DISARONNO LIQUEUR
WHIPPED CREAM
TOPPED WITH CHEF'S SPECIAL COCOA CRUMBLE

LUNCH

SEAFOOD

starter

SASHIMI GRADE WILD-CAUGHT TUNA TARTARE
ON A BED OF AVOCADO CREMA WITH FRESH FENNEL
ACCOMPANIED BY BEETROOT COULIS
& FINGER-LIMES PEARLS
(GF)

main

-CHEF'S SEAFOOD DEGUSTATION-
MILD CHILLI GARLIC MOOLOOLABA KING PRAWNS,
HOT PEPPERED SMOKED MACKEREL FILLET,
SPICY NAPOLI SAUCE BABY OCTOPUS,
GRILLED SCALLOPS IN A ZUCCHINI CREMA,
WITH WATERCRESS & SORELL RED VEIN
(GF)

dessert

WHITE BELGIAN CHOCOLATE PANNA COTTA
WITH A DELICATE VERMENTINO & DEEP FOREST CITRUS
BERRY REDUCTION
(GF)

LUNCH

VEGETARIAN

starter

STUFFED BABY PURPLE EGGPLANT WITH BORLOTTI BEANS & BABY ROMA TOMATOES.
BASIL, GARLIC & MILD BIRDS EYE CHILLI
PARMESAN CHEESE (OPTIONAL)

(VEGAN OPTION AVAILABLE)
(GF)

main

TRUFFLE CREAM & PORCINI MUSHROOM POTATO
GNOCCHI
PARMESAN CHEESE (OPTIONAL)

(VEGAN OPTION AVAILABLE)
(GF)

dessert

WHITE BELGIAN CHOCOLATE PANNA COTTA
WITH A DELICATE VERMENTINO & DEEP FOREST CITRUS
BERRY REDUCTION

(VEGAN OPTION AVAILABLE)
(GF)

LUNCH