

M E A T

entree

TOMINO DEL PASTORE

A DELICATE ITALIAN MELTED CHEESE PAIRED WITH SUNSHINE COAST HONEY, TOPPED WITH TOASTED PISTACHIOS AND SWEET BURSTS OF RED GRAPES.

(GF)

main

TENDERLOIN EYE FILLET

GRASS-FED BEEF EYE FILLET SERVED WITH SAUTÉED WILD SPINACH "SOFFRITTO DI FRIARELLI", AND MAPLE-GLAZED DANISH CARROTS. FINISHED WITH A LUXURIOUS CHIANTI WINE REDUCTION.

(GF)

dessert

ROSÉ TIRAMISU

A DELICATE TWIST ON THE CLASSIC TIRAMISU, WITH LAYERS OF STRAWBERRY-INFUSED SAVOIARDI, VELVETY WHITE CHOCOLATE, AND ALMOND LIQUEUR. TOPPED WITH A CRUNCHY AMARETTI CRUMBLE.

(CONTAINS GLUTEN)

LUNCH

SEAFOOD

entree

PRAWN CEVICHE

TENDER KING PRAWNS MARINATED IN A ZESTY CITRUS MANGO MIX, GARNISHED WITH VIBRANT BABY MINT AND FINISHED WITH A DRIZZLE OF LEMON "PINZIMONIO" OIL.
(GF)

main

TUNA SAKU AA

PREMIUM PINK HEART SASHIMI-GRADE WILD CAUGHT TUNA, OREGANO PANKO CRUMBED AND SEARED TO PERFECTION. ACCOMPANIED BY GRILLED ENDIVE, CONFIT GRAPE TOMATOES AND A PARSLEY GLAZE.
(GFO)

dessert

MATCHA COCONUT PANNA COTTA

A SILKY COCONUT PANNA COTTA INFUSED WITH JAPANESE MATCHA, TOPPED WITH CARAMELIZED PISTACHIOS AND A DELICATE CHAMOMILE GEL.
(GF)

LUNCH

VEGETARIAN

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MODERN CAPRESE SALAD

A TAKE ON THE CLASSIC, FEATURING MONTEROSA NOOSA TOMATOES, FRESH CREAMY BURRATINA, DRIZZLED WITH PESTO OIL, AND SPRINKLED WITH BLACK SEA SALT (GF)

main

HANDMADE GNOCCHI

DELICATELY CRAFTED GNOCCHI TOSSED IN GOLDEN ARTISAN BURNT BUTTER, GARNISHED WITH CRISPY SAGE, ACCOMPANIED BY GORGONZOLA SPHERES AND A TOUCH OF CRUMBLLED AMARETTI BISCUITS. (GFO)

dessert

ZESTY CITRUS TART

TANGY LEMON-LIME SOFT CUSTARD ON A BUTTERY BISCUIT BASE, TOPPED WITH CARAMELIZED CITRUS ZEST. (GF)

LUNCH