SET LUNCH

Available for lunch hour only on Monday - Friday. Not available for Eve & Public Holiday

3 COURSES | $32 PER PERSON

APPETISERS

CREMA DI PISELLI E ORZO
Fresh Green Peas Cream and Barley with Garlic Croutons

TARTARE DI TONNO PINNA GIALLA
Yellow Fin Tuna Tartare

OMELETTE CON FORMAGGIO E PANCETTA
"Egg Omelet with Bacon and Cheese"

INSALATA DI ARANCE, MAIS E POMODORI
Orange, Corn and Cherry Tomato salad with Balsamic

CARPACCIO DI GIRELLO CON TARTUFO INVERNALE (ADDITIONAL $15)
Westholme Beef Eye Round Carpaccio with Black Winter Truffle

MAINS

PENNE CON CAVOLFIORE E ACCIUGHE
Penne with Cauliflower, Onion, Garlic, Anchovy, Cream and Parmigaino

SPAGHETTI ALLA GRICIA
Spaghetti with Bacon, Red Onion, Black Pepper, Chilli and Pecorino

POLLO ALLA SICILIANA
Braised Chicken Leg with Capsicum, Potato, Eggplant, Tomato, Olives, Red Wine

FILETTO DI SOGLIOLA E CAPPERI SALSA DI BURRO
Poach Lemon Sole Fillet With Potato, Tomato, Aged Balsamic, Lemon Capers Butter Sauce

PESCE ALLA GRIGLIA (ADDITIONAL $15)
Char-grilled Fish of The Day

DESSERTS

BUDINO DI RISO ALLA VANIGLIA E CANNELLA
Rice Pudding with Vanilla, Grappa Raisin, Cinnamon, Pistachio and Coconut Ice-Cream

SELEZIONE DI FORMAGGI ITALIANI
Italian Farm Cheese Selection

DESSERT DEL GIORNO
Dessert of The Day

WE ARE SERVING NORDAQ FRESH WATER
3 per person (free flow)
CHILLED: Still or Sparkling
ROOM TEMPERATURE: Still
Eco-friendly, filtered water that cleanses the palate, so you can experience food and wine in completely new way. Bottled fresh onsite!

HAPPY HOUR
- courtyard bar only -

WHITE WINE - Organic Sauvignon Blanc, Marlborough, NZ
RED WINE - Nero d'Avola, Sicily, Italy
PROSECCO & ITALIAN BEERS
(available on Monday - Saturday from 6 to 9pm)

Prices are subject to 10% service charge and other prevailing Government taxes