

LUNCH MENU

Entrée

Polipo alla griglia	Pan fried South Australian squid, chilli, parsley, lemon and extra virgin olive oil
Terrina coniglio	South Australian rabbit terrine, green olive and pistachio, tomato relish and house made ciabatta
Minestrone verde	Seasonal green vegetables, cannellini beans, pasta and basil pesto

Risotto / Pasta

Risotto con patate dolci	Ferron vialone nano rice, roasted Queensland blue pumpkin, braised leek and tallegio
Orrechiette con ragu	Orrechiette, chicken, pork and veal ragu

Main

Manzo alla griglia	Char grilled 200gram Riverine 120 day grain fed scotch fillet, carrot puree, roasted shallots and jus
Pollo saltimbocca	Pan fried chicken thigh fillet, prosciutto, sage, sauteed spinach, pan juices and lemon

Dessert

Panna cotta	Buffalo milk yogurt panna cotta, vanilla, passionfruit, raspberries and meringue
Affogato al caffè	Vanilla bean ice cream with espresso coffee, house made biscotti and choice of your favourite liqueur
Gelato del giorno	Today's house made sorbets and ice cream selection
Selezione di formaggi	Three Italian cheeses from the cheeseboard, fresh fruit, fruit paste, house made lavosh

Two course	25.00 per person
Three course	35.00 per person