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## LUNCH MENU

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### LIGHT & SHARE

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#### *Charcuterie Board*

Wagyu bresaola,  
Cantimpalo Salumi,  
Jamon Serrano 24 months,  
served with Sardinian pecorino,  
fruit relish & sour dough \$28

#### *Hummus*

With wood-fired flat bread \$12

#### *Yia Yia's Taramasalata*

With wood-fired flat bread \$12

#### *Grilled Cypriot Haloumi*

With preserved figs & sour-dough  
\$15

#### *Roast Kent Pumpkin*

With labneh, caramelised walnuts,  
pomegranate molasses & a baby  
herb salad \$24

#### *Roast Chicken salad*

With radicchio, witlof, crushed wal-  
nuts, apple, grapes & mustard seed  
dressing \$23

#### *Clarence River Octopus*

Char-grilled baby octopus with a  
grilled fennel & radicchio salad,  
cherry tomato & green olive \$26

#### *Chorizo Croquetas*

With Manchego, pickled  
vegetables, watercress & a  
smoked paprika aioli \$19

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### PASTA & RICE

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#### *Risotto*

With Portobello & Porcini  
Mushrooms, truffle oil & grana  
padano \$24

#### *Pork & Fennel Caserecci*

Pork & fennel sausage ragu with  
tomato, white wine, chilli & grana  
padano \$25

#### *Hervey Bay Prawn Linguine*

Linguine Pasta with tomato, chilli  
& white wine \$30

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### FROM THE GRILL

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#### *Wagyu Beef Burger*

With caramelised onion, house  
pickles, rocket, tomato, provolone  
\$23 add fries \$3

#### *Portuguese Style Chicken*

Char-grilled half chicken on the  
bone with a winter slaw, toasted  
grains & peri peri sauce \$28

#### *Crispy Skin Pork Belly*

With braised white beans, smoked  
ham, cavolo nero \$29

#### *12 hour Roast Beef Short Rib*

Grass-Fed MSA graded Angus  
cattle, roasted in our wood fire  
oven served with smoked mash  
potato, pickled vegetable & jus \$36

#### *"Market Fish of the Day"*

Sourced fresh daily

#### *Market Dish of the Day* MP

#### *Mineral water*

Continuous pour per person \$4.5

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### WOOD FIRED PIZZA HAND STRETCHED

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#### *Margherita*

Tomato, fior di latte mozzarella,  
basil, olive oil \$22

#### *Funghi & Truffle*

Portabello mushroom, tomato,  
fior di latte mozzarella, pecorino &  
truffle \$23

#### *Smoked Leg Ham*

Tomato, fior di latte mozzarella,  
artichoke, mushroom & olive \$24

#### *Chilli Calamari*

Tomato, olives, capers, chilli, fior di  
latte mozzarella, squid \$25

#### *Salame Curata*

Cured Salami, red peppers, tomato,  
fior di latte mozzarella \$24

#### *Prosciutto*

Tomato, rocket & grana padano \$24

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### SIDES

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Bread service per person \$2

Radicchio, fennel, hazelnuts \$9

Smoked mash potato \$12

Broccolini & goats cheese \$12

Fries \$8

Green beans, with toasted  
almonds & pedro xeminez \$10

Polenta chips, truffle, parmesan  
\$10

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### BANQUETS

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#### *Trust the Chef*

Our signature menu offers a shared  
dining experience \$40pp

#### *The Italian*

for that quick lunch, min 6 people  
\$27pp

#### *The Frenchmen*

Our French inspired set menu, min  
6 people \$44pp

#### *The European*

Our signature set menu 24 hours  
notice required \$60pp