



MENU 1 "THE ITALIAN" \$27

For that quick lunch booking we offer our pizza, pasta & salad menu

LUNCH TIME BANQUET

Margherita Tomato, fior di latte mozzarella, basil, olive oil

Salame Curata Spice cured Salami, eggplant, tomato, fior di latte

Pork & Fennel Caserecci Pork & fennel sausage ragu with tomato, white wine & chilli

Mordeo Fettucini With Portobello & Porcini Mushrooms, truffle oil & grana padano

Radicchio & witlof salad with fresh lemon & olive oil

MENU 2 "THE FRENCHMEN" \$44

Please select your main dish

TO START

Charcuterie Selection

Selection of Spanish, French & Italian charcuterie, Sardinian pecorino, fruit relish & sour dough

MAIN

Market Fish of the Day

Sourced daily from the Sydney fish markets

Beef Short Rib

MSA Angus beef slow roasted from our wood fire oven

Portuguese Style Chicken

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

Risotto

With Portobello & Porcini Mushrooms, truffle oil & grana padano

TO SHARE

Broccolini Grilled with garlic, lemon & crisp onions

Polenta Chips with truffle oil & grana padano

Radicchio Leaf salad with hazelnuts, fennel & red radish

House smoked Pomme Puree



MENU 3 "THE EUROPEAN" \$60

3 course set menu

(alternate drop for groups of 20 or more guests. please choose 2 options from each course)

ENTREE

Risotto With porcini mushrooms, truffle oil & grana padano

Clarence River Octopus

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

Steak Tartare

Pasture fed eye fillet, organic egg yolk, condiments & grilled miche

MAIN

Portuguese Style Chicken

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

Market Fish of the Day With grilled broccolini, kipfler potato, radicchio
& a green olive & toasted almond salsa

Beef Short Rib Slow cooked for 12 hours in the wood fired oven with a smoked mash potato,
pickled vegetables & red wine jus

Pumpkin Tortellini With parsnip purree, brown butter & amaretti crumble

DESSERT

Flourless Chocolate Cake With preserved figs & mascarpone cream

Loukoumades Greek style doughnuts with hazelnut gelato & a honey cinnamon syrup