



eXpress Lunch Menu

17th April 2024

2 courses & a glass of wine – \$65

Snacks *(price per piece)*

Today's **oysters** - \$6

Baba ghanoush 'cigar' - \$7

Seared **scallop**, pancetta, garum - \$8.50

Truffled rice **suppli** with scamorza - \$7

entrees

Hiramasa **kingfish** tartare, whipped cod roe, yuzu dressing

Tempura **zucchini flower**, Heirloom tomato salad,
stracciatella, dried black olives, basil oil

Spaghettini, prawns & trevalla, aglio e olio, cherry tomatoes

Four cheeses **agnolotti**,
eggplant, cherry tomatoes, toasted pine nuts, saffron butter

main courses

Cauliflower: roasted with pecorino,
pickled blossom, skordalia, tabbouleh

Today's **fish** fillet, lemon caper-butter sauce,
charred Fioretti cauliflower w toasted almonds, salsa verde

Crumbed Golden Plains, free-range **pork** cotoletta,
sweet & sour cabbage, snake beans, seeded mustard sauce

Seared Gippsland **lamb** loin,
Tuscan kale, eggplant & tomato 'caponata', lamb jus

side dishes - \$12

Shredded **cabbage** salad, pistachio, parmesan, citrus dressing

Twice cooked **potatoes**, rosemary & garlic

cheese or dessert trio

Carozzi **Taleggio** DOP [*washed rind from, Lombardy Alps, Italy*]

Fig chutney, lavosh, toasted fruit & nut loaf

'la dolce vita' *Your own dessert plate of 3 small sweet tastes:*

Honey plum **pavlova** with crème fraîche & red currant

Gianduja **mousse**, chocolate chantilly, almond dacquoise

Pistachio cream in choux croquant

* extra glass wine \$9 * extra course \$25

Lavazza coffee or T2 teas – \$7