



April '26

Weekday eXpress Menu

2 courses & a glass of wine – \$65

Available Lunches & Pre's* (5:30pm-6:30pm)

*[Pre-Dusk, Pre-Game, Pre-Show, Pre-Party or just a Pit-Stop]

For bookings up to 8 people. Groups of 9+ a \$7pp surcharge applies.

snacks *(price per piece)*

Today's **oyster** natural, with finger lime mignonette – \$6.50

🍷 Roman rice **suppli** with porcini & truffled parmesan – \$7.50

🍷 Tempura **zucchini flower** 'quattro formaggi e pepe' – \$11

Prawn cocktail, avocado, toasted brioche bun, spicy aioli – \$12.90

Seared Japanese **scallop**, wakame, miso butter, bonito – \$11.50

entrees *[all available in main size also]*

Tartare of kingfish, Tuna & salmon, ponzu dressing, compressed cucumber, wasabi-horseradish crème fraiche

Carpaccio of Roam wagyu **beef** tenderloin (MB4+), olive oil, lemon juice, parmesan, capers, arugula

🍷 Sweet & sour crispy **eggplant**, whipped tofu, Vietnamese mint

Tagliatelle nero, prawn & octopus 'bolognaise' with zucchini

Rigatoni, pork & veal sausage, cime di rapa, pangratatta

main courses

🍷 Pithivier filled with **mushrooms** & scamorza smoked mozzarella, sauteed cavolo nero & spinach, porcini-truffle tapenade sauce

Fish of the day

Roasted **chicken** involtini filled with chestnuts & mortadella, sweetcorn puree, roasted heirloom carrots, black bean sauce

Lamb fillets grilled with chilli & fennel seeds, salsa verde, soft polenta with chevre, sauteed eggplant, zucchini & capsicum

Char grilled, Southern Ranges **beef** scotch-fillet*, [supplement \$15] potato mash, King Brown mushroom, pickled onion, balsamic jus

*(Premium, Sth West Vic, free range, grassfed beef, 250gms, MB4+)

side dishes – \$12

Organic leaf **salad**, aged balsamic

Roasted **green beans**, mustard, togarashi, pickled shallots

Twice cooked **potatoes**, rosemary & garlic

dessert trio or cheese

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

Pistachio-macaroon

Baci chocolate & hazelnut gelato

Peach Melba pavlova with crème fraiche & raspberries

Cheese, fig chutney, lavosh, toasted fruit & nut loaf

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