



19 April '26

Lazy Sunday Lunch Menu - \$99

For the whole table to enjoy | **\$139** with matching wine
For bookings up to 9 people. Groups of 10+, an \$8pp surcharge applies.

Snacks

Tempura **zucchini flower** 'quattro formaggi e pepe'
Wagyu **bresaola** rolls with enoki, garlic stems, daikon
Panipuri with **seafood** tartare, avocado, salmon roe
2024 I Campi 'Campo Base' **Soave** DOC [Veneto, Italy]

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Ravioli filled **prawn** & scallop mousse, lobster-bisque
2024 Delatite **Pinot Gris** [Upper Goulburn, Vic]

or

Rigatoni, pork & veal **sausage**, cime di rapa, pangratatta
2024 San Salvatore 'Vetere' **Rosato** Aglianico IGP [Campania, Italy]

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Lakes Entrance **King Dory** fillets
miso-cauliflower skordalia, Fioretto cauli-blossom, kombu-butter
2024 San Salvatore 'Falanghina' **Falanghina** IGP [Campania, Italy]

or

Karaage fried, char siu marinated **quail**, Asian slaw, sesame aioli
2024 Port Phillip Estate 'Quartier' **Pinot Noir** [Mornington Peninsula, Vic]

or

Lamb fillets grilled with chilli & fennel seeds, salsa verde,
soft polenta with chevre, sauteed eggplant, zucchini & capsicum
2021 Greenock Creek 'Moppa Vineyard' **Shiraz** [Barossa Valley, SA]

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'la dolce vita'

[Your own dessert plate of small sweet treats]

Pistachio-macaroon

Baci chocolate & hazelnut gelato

Peach Melba pavlova with crème fraiche & raspberries

2019 Narkoojee **Late Harvest Viognier** [Gippsland, Vic]

or

Today's selection of 2 **cheeses**, fig chutney, lavosh, fruit & nut loaf
NV Chambers Rosewood Rutherglen Muscadelle Liqueur **Topaque**

Lavazza Coffee or T2 Tea - \$7