



3 May '26

Lazy Sunday Lunch Menu - \$99

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

Snacks

Panipuri with **seafood** tartare, avocado, salmon roe
Tempura **zucchini flower** 'quattro formaggi e pepe'
Mini **burrata** mozzarella, shaved **mortadella**, white anchovy

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Tagliatelle nero di sepia,
prawn & octopus 'bolognaise' with zucchini

or

Orecchiette alla Pugliese,
pork & veal **sausage** meat, cime di rapa, pangratatta

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Humpty Doo, (NT) wild/farmed **Barramundi**,
Romesco sauce, braised & crumbed fennel

or

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

or

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

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'la dolce vita'

[Your own dessert plate of small sweet treats]

Dark chocolate panna cotta, cherry compote
Meringue tart, yuzu-passionfruit curd, berries
Mascarpone & Amarena gelato

or

That's Amore **Drunken Buffalo**,
fig chutney, lavosh, fruit & nut loaf
*Semi-hard, 80% buffalo milk & 20% cow's milk cheese,
matured for 6mths in Heathcote Nebbiolo grape must & lees*

Lavazza Coffee or T2 Tea - \$7