

EXECUTIVE SET LUNCH

available Tuesdays to Fridays, excluding Public Holidays

TWO COURSE 38
THREE COURSE 48

{ PRIMI PIATTI }

ZUPPA cream of green asparagus, olive oil and black pepper
PANZANELLA grilled focaccia, burrata, blue dwarf kale, pistachio vinaigrette
BARBABIETOLE marinated baby beets, goat cheese, citrus, pistachio
POLIPO slow-cooked octopus, chorizo, romesco sauce, preserved lemon

available as a first or second course...

RAVIOLI heirloom pumpkin, brown sage butter, pecorino
PAPPARDELLE braised oxtail ragu, red wine, cherry tomato, parmigiano
RISOTTO roasted wild mushrooms, asiago cheese

{ SECONDO PIATTO }

includes one side dish below...

PETTIT STEAK 150g, striploin, 200 days grain-fed angus, queensland, australia
FILETTO 150g, tenderloin, 420+day grain-fed, MB6, australia +16
BRANZINO line-caught mediterranean sea bass, confit tomato, chermoula
POLLO brick-pressed free-range chicken, natural jus

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**FRITTE** steak fries, herbs, sea salt  
**BAGNA CAUDA** cauliflower, anchovy, chili flake  
**BROCCOLINI** baby broccoli, calabrian chili, parmesan  
**INSALATA** mixed leafy greens, white balsamic vinaigrette

### { DOLCE }

**TIRAMISU** espresso, mascarpone, lady finger biscotti  
**PANNA COTTA** vanilla custard, berry & pistachio crumb  
**GELATO** one scoop, choice of:  
vanilla bean, chocolate noir, honey figs and pistachio, strawberry basil

## A LA CARTE

### { ANTIPASTI }

**SALUMI** prosciutto, morcón ibérico, spicy coppa, bresaola • 25 / 38  
**OSTRICHE** freshly-shucked tsarskaya french oysters, prosecco mignonette • 5 each  
**CARNE** wagyu steak tartare, anchovies, fried capers, quail egg yolk • 26  
**RUCOLA** arugula, apple, jamon iberico, stracciatella, preserved lemon vinaigrette • 24  
**BURRATA** 300g, hand-formed young mozzarella, field greens, balsamic drizzle • 40  
\*add pachino tomatoes • 9

### { PASTA }

**FETTUCCHINE** smoked pimentón pasta, blue crab, roasted peppers, lemon butter • 26  
**RISOTTO** roasted wild mushrooms, asiago cheese • 28  
**BUCATINI** jumbo prawns, spicy tomato passata arrabiata • 32

### { ALLA GRIGLIA }

#### SHARING STEAKS

*F1 Karoge washu bred wagyu & tajima bloodline, thick cut in traditional tuscan manner 420+ days grain-fed, marble score 6 from australia*

**COSTATA** 1.1 kg bone-in ribeye 🕒 188  
**FIORENTINA** 1.1 kg T-bone 🕒 188

#### INDIVIDUAL CUTS

**TENDERLOIN** 200g, 420+day grain-fed, MB6, australia 🕒 65  
**BONE-IN SIRLOIN** 400g, 420+day grain-fed, MB6, australia 🕒 90  
**STRIPLOIN** 150g, A4 grade japanese toriyama umami wagyu 🕒 90  
**RIB-EYE** 300g, grass fed, black angus, 35-day dry-aged, ireland 🕒 78

#### M A I N S

**MAIALE** 300g, bone-in berkshire pork chop, apple compote, suffolk, u.k. • 42  
**AGNELLO** 400g, thomas farms pasture-fed lamb rack, rosemary mustarda, australia • 60  
**POLLO** 300g, brick-pressed free-range chicken, natural jus • 38  
**BRANZINO** 600g, line-caught mediterranean sea bass, confit tomato, chermoula • 45

### { CONTORNI }

**SPINACI** creamed spinach, crispy shallots • 13  
**PUREE DIPATATE** russet potato, cream, herbs • 15  
**ASPARAGI** char-grilled asparagus, salsa bernese • 16  
**FUNGHI** wild field mushrooms, thyme butter • 13