BOTTOMLESS LUNCH

3 COURSE SHARING MENU + 2 HOURS OF BOTTOMLESS MIMOSAS, ROSÈ & SPARKLING | $109PP
[UPGRADE FOR $25PP FOR APEROL SPRITZ' - WHOLE TABLE]

SNACKS

Artisanal Sourdough, Whipped Rosemary Butter
House Marinated Olives, Rosemary, Citrus (ve,gf)

ENTREE

Stracciatella, Kalamata Olives, Cherry Tomato, Zucchini Salad, Crostini (v)
Duck Liver Parfait, Poached Apple, Apple Gel, Coffee Crumble, Crostini
Calamari Fritti, Citrus Mayonnaise, Lemon (I) (gf,df)

MAIN

Mafalde Corte, Wild Mushroom Ragú, Parmesan, Parsley (v)
Daintree Barramundi, Chickpea Velouté, Zucchini, Caper Salsa (A) (gf,df)

SIDES

Roasted Chat Potatoes, Rosemary (gf)
Mixed Leaf Salad, Oregano Dressing, Blue Cheese & Blueberry Condiment, Pears (gf)

DESSERT

Classic Tiramisù, Savoiardi Biscuit, Mascarpone Cream, Coffee Gel, Crumble

Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (n) contains nuts (s) contains sesame.
A 10% surcharge applies on weekends. A 15% surcharge applies on public holidays.