

2 course lunch, \$40



Primi Piati

Terrina

chicken, pork and pistachio terrine with cornichons, mustard fruits and balsamic onions

Calamari fritti piccanti

spicy fried calamari with aioli

Pancetta di maiale impanato

crumbed pork belly filled with roasted pumpkin and herbs, served with a ginger and balsamic aioli

Insalata di fico nero

black fig salad with a gorgonzola dressing, crisp prosciutto, candied walnuts and fig vincotto

Insalata di tonno

confit tuna, freshly shelled borlotti beans and witlof with a shallot dressing

Piatti Principali

Pesce del giorno

our fish of the day

Anatra arrosto

boneless organic duckling, crisp roasted with amarena cherries and tarragon sauce

Cotoletta di maiale

pork cutlet with a mustard fruit glaze and a rotolo of cabbage and black truffle

Risotto granchio

spanner crab with tomato and chilli

Risotto risi e bisi

fresh peas, pancetta, shallots and parmigiano

Risotto zucca

roasted butternut pumpkin, sage, crushed toasted walnuts and Taleggio

Glass of:

Divino, Pinot Grigio – Mornington, Vic

or

Granite Hills, Merlot – Macedon Ranges, Vic

Tea or Coffee
