

LUNCH MENU

SMALLS

Lionel's focaccia, whipped brown butter, EVOO / \$10
- add butternut hummus, mojo verde / \$5 (V)

Buttermilk 'karaage' chicken, spicy honey glaze, harissa aioli / \$22 (GF)

Roasted cauliflower, ajo blanco, caper & currant, cavolo nero / \$20 (GF, VE)

Beetroot, stracciatella, citrus, pine nut, vinaigrette,
endive & rocket / \$24 (GF)

Chargrilled tuna, sauce vierge, caper berries, rocket / \$24 (GF, DF)

Wagyu meatballs, pomodoro, pecorino, basil / \$18

Pork belly skewers, mojo verde , pickled chilli / \$22 (GF, DF)

LARGE

Bruschetta 'caprese', toasted sourdough, fior de latte, tomato,
rocket pesto / \$26 (V) - add prosciutto / \$8

Pasta Mafaldine, slow braised duck, oyster mushrooms, grana padano / \$30

Radiatori, tomato vodka sauce, stracciatella , grana padano, basil / \$26 (V)

Green lip mussel spaghetti, white wine, garlic, chilli, lemon & parsley / \$28 (DF)

SIDES

Shoestring fries, rosemary salt, aioli / \$10 (GF, DF, V)

Duck fat potatoes, spicy tomato jam, aioli / \$12 (GF, DF)

Broccolini, lemon dressing, toasted almonds / \$12 (GF, DF, VE)

Pear, rocket, endive, house vinaigrette, grana padano / \$12 (GF, V)

TO FINISH

Burnt basque cheesecake, passionfruit curd, citrus caramel / \$18 (GF)

Whittakers dark chocolate cremoso, salted caramel semifreddo,
coconut cashew brittle / \$18 (GF)

Poached feijoas, whipped white chocolate mascarpone, pistachio
crumble, vanilla gelato and custard / \$18

(V) Vegetarian / (GF) Gluten Free / (DF) Dairy Free / (VE) Vegan

A 2.9% surcharge applies to all credit card and contactless payments.
Eftpos and cash payment available with no surcharge.