

LUNCH MENU

SMALLS

- Lionel's focaccia, whipped brown butter, EVOO / \$10
- Add smoky aubergine and black garlic dip, mojo verde / \$5 (V)
- Wagyu meatballs, pomodoro, pecorino, basil / \$18 - add focaccia / \$5
- Bruschetta 'caprese', toasted sourdough, fior de latte, tomatoes, basil pesto / \$24 (V)
- Buttermilk 'karaage' chicken, spicy honey glaze, harissa aioli / \$24 (GF)
- West Coast whitebait omelette, green goddess, watercress, pickled shallots, fried capers / \$32 (GF)
- Pork belly skewers, nduja honey & lime dressing, herb salad, crispy shallots / \$26 (GF, DF)
- Roasted cauliflower, ajo blanco, caper-currant, cavolo nero / \$22 (GF, VE, NT)
- Beetroot, stracciatella, citrus, pine nut vinaigrette, endive & rocket / \$24 (GF, V, NT)

PASTAS

- Ravioli, sweetcorn ricotta mascarpone, tomato water, basil, grana padano / \$30 (V)
- Mafaldine, slow braised duck, oyster mushrooms, grana padano / \$32
- Radiatori, tomato vodka sauce, stracciatella, grana padano, basil / \$26 (V)
- Paccheri, Mussels, nduja butter, shaved fennel, gremolata, breadcrumbs / \$28
- Add a side of focaccia to any pasta dish / \$5

All of our pasta is made fresh in house daily

SIDES

- Shoestring fries, rosemary salt, aioli / \$10 (GF, DF, VE)
- Duck fat potatoes, spicy tomato jam, aioli / \$12 (GF, DF)
- Broccolini, lemon dressing, toasted almonds / \$12 (GF, DF, VE, NT)
- Pear, rocket, endive, house vinaigrette, grana padano / \$12 (GF, V)

TO FINISH

- Burnt basque cheesecake, lime curd, strawberries / \$18 (GF)
- Whittaker's dark chocolate cremoso, salted caramel semifreddo, coconut cashew brittle / \$18 (GF)
- Orange & coconut semolina cake, orange syrup, whipped coconut custard, mango sorbet / \$18 (DF)

(V) Vegetarian / (GF) Gluten Free / (DF) Dairy Free / (VE) Vegan, (NT) Contains Nuts

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