

LUNCH MENU

SMALLS

- Lionel's focaccia, whipped brown butter, EVOO / 10
 - Add roasted pepper walnut pomegranate dip / 5 (V, NT)
- Wagyu meatballs, pomodoro, pecorino, basil / 18 - add focaccia / 5
- Tuna tartare, avocado, fermented chilli, cornichons, capers, squid ink cracker / 26 (DF, GF)
- Beetroot bruschetta, whipped goat cheese, walnut pesto, watercress / 24 (V, NT)
- Buttermilk 'karaage' chicken, spicy honey glaze, harissa aioli / 24 (GF)
- Ribeye skewers, onion soubise, beetroot & orange gremolata served medium / 26 (GF)
- Roasted cauliflower, ajo blanco, caper-currant, cavolo nero / 22 (GF, VE, NT)
- Stracciatella, fennel mint, orange & radicchio salad, medjool dates, citrus dressing / 24 (GF, V)

PASTAS

- Radiatori, tomato vodka sauce, stracciatella, grana padano, basil / 26 (V)
- Ravioli, pumpkin & ricotta, brown butter, amaretti pumpkin seed crumble / 30 (V)
- Mafaldine, red wine braised beef shortrib ragu, pecorino / 32
- Spaghetti "vongole", surf clams, garlic, chilli, parsley, white wine / 32 (DF)
- 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, black garlic dressing, crispy shallots / 12 (GF, DF, VE)
- Pear, rocket, endive, house vinaigrette, grana padano / 12 (GF, V)

TO FINISH

- Lionel's 'tiramisu', mr black whipped white chocolate mascarpone, coffee soaked sponge, crystalized dark chocolate / 18
- Burnt basque cheesecake, rhubarb, raspberry, lime curd / 18 (GF)
- Warm ginger cake, spiced poached pears, earl grey custard, vanilla bean gelato, oat streusel / 18

(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.