

Sunday Long

Lunch Special

\$60pp

every Sunday
Lunch

3 Courses
Set Menu

Entree

Salt & Pepper Calamari

With sriracha mayo.

Seared Scallop da Costa

Cauliflower purée, garlic flower, walnut butter.

Seared sesame Blue Fin Tuna

Ponzu age sauce, red onion, fried garlic, shallots, pickled chilli and black sea salt flakes.

Cooly Breeze Bruschetta

Crispy prosciutto, double cream brie, caramelised onion.

Beef Tartare

Hand cut eye fillet with cured egg yolk and homemade focaccia.

Tempura Zucchini Flower

With ricotta, crumbled pistachio and honey drizzle.

Arancini Balls

With black truffle vegan aioli.

Beetroot Tartare

With avocado and crispy potato.

Fresh Oysters (3 pcs)

ALLA NATURALLE with fresh lemon.

ALLA SEA natural oyster with finger lime & ginger;

ALLA LAND baked oyster with crispy bacon, grana padano and Napoli sauce.

KILPATRICK

Main

Risotto or Spaghetti Di Mare

Fresh mix seafood, confit tomatoes, garlic, parsley and a choice of sauce:
(white wine, cream, oil & garlic OR Napoli)

All Bugs & Prawns Linguini

Moreton Bay Bugs, prawns, parsley and chilli oil sauce.

Fillet Fish

With creamy garlic prawns, creamy potato and sautéed broccolini

Gamberi Alla Zucca

Garlic prawns in creamy roasted pumpkin sauce, spinach, scented rice.

Chicken Saltimbocca

Free range chicken breast wrapped with prosciutto and filled with brie cheese, sage and garlic, served with seasonal vegetables and three cheese sauce.

Lamb Shoulder

12h slow cooked lamb shoulder with cream ricotta and sautéed potatoes.

Pork Belly

With carrot purée, fennel and apple slaw..

Truffle wild mushroom gnocchi

Dessert

Spanish Churros

With dulce de leche (caramel) sauce OR chocolate sauce.

Pannacotta

With mixed berries and coconut flakes.

Mango Sorbet

with crumbled macadamia.

Crème brûlée