

SET LUNCH

\$39 FOR TWO COURSES

\$48 FOR THREE COURSES

GLASS OF WINE INCLUDED

STARTERS

Choice Of

CAPRESE: marinated jospier roasted heirloom tomatoes with balsamic glaze and buffalo mozzarella

JOSPIER WINGS: chicken wings, jospier roasted, salt flakes, pepper, seasoned with garlic and rosemary salt (2 p.c) (GF)

SALMON CARPACCIO: thinly sliced Atlantic salmon with a spicy soy & citrus dressing, micro coriander and toasted sesame seeds (GF)

MAINS

Choice Of

PORK BELLY: slow cooked pork belly served on pomelo & witlof with fresh cut herbs & colatura dressing (GF)

GNOCCHI: fresh tomato sugo with jospier roasted onions & ricotta salata

BEEF SALTIMBOCCA: with prosciutto, crisp sage leaves and roasting jus on soft white polenta

DESSERTS

Choice Of

CANNOLI: two crisp Sicilian pastries filled with vanilla custard and chocolate custard with crumbled pistaccio

GELATO: Ask your waiter for today's flavours

**GF = GLUTEN FREE, OR CAN BE MADE GLUTEN FREE
PLEASE LET YOUR WAITER KNOW OF ANY ALLERGIES**