



Thursday 7th Dec

eXpress Lunch Menu


2 courses & a glass of wine – \$65

Snacks *(price per piece)*

Today's **oyster**, mignonette - \$6 **Prawn** cocktail', bun - \$15
Pumpkin arancini with fetta - \$6 **Baba ghanoush** cigar - \$7
Seared **scallop**, blood orange - \$8 **Beef** tartare, roesti - \$8

entrees


Hiramasa **kingfish** crudo, whipped cod roe, yuzu dressing

 Tempura **zucchini flower**, Heirloom tomato salad, stracciatella, dried black olives, basil oil

Agnolotti del Plin, (*pork, veal, mortadella*), Tuscan kale, pecorino, pangratatta

Neapolitan **ziti** tube pasta, **octopus** Bolognese, spicy nduja

main courses

 **Cauliflower** three ways...
roasted with pecorino, skordalia, tabbouleh

Today's **fish** fillet

Grilled Otway, free range **pork** loin, pickled kohlrabi, seeded mustard sauce

Seared **duck** breast, chestnut–mushroom puree, 'Black Forest' sauce; *dark cocoa jus with cherries*

Char-grilled **beef tenderloin**, salsa verde, [surcharge \$6]
potato mash, watercress, Maderia sauce

side dishes - \$12

Green leaf salad, radishes, balsamic dressing
Twice cooked **potatoes**, rosemary & garlic

'*la dolce vita*' [Your own dessert plate of 3 small tastes]

Lydia's Peach Melba **pavlova**
Yuzu–honey **parfait**, passionfruit syrup
Dark **chocolate** delice sorbet, berry compote

* extra glass wine \$9 * extra course \$25

Lavazza coffee or T2 teas – \$7