



April '26

Lazy Sunday Lunch Menu - \$99

\$139 with matching wine

Snacks

Roman rice **suppli** with porcini & truffled parmesan
Kingfish & salmon **tartare**, with avocado guacamole in panipuri

Air dried **wagyu bresaola**
rolled with tempura enoki, garlic stems, pickled daikon

2024 San Salvatore 'Vetere' **Rosato** Aglianico IGP [Campania, Italy]

Tagliatelle nero, prawn & octopus 'bolognese' with zucchini

2024 Delatite **Pinot Gris** [Upper Goulburn, Vic]

or

Rigatoni, pork & veal sausage mince,
cime di rapa, porcini & truffle tapenade sauce

2023 The Bird Single Vineyard Pinot Noir [Mornington Peninsula, Vic]

Panfried Humpty Doo, wild **barramundi** fillet,
Fioretto cauli-blossom, Romesco sauce

2024 I Campi 'Campo Base' **Soave** DOC [Veneto, Italy]

or

Seared dukkha-spiced Spring **lamb** fillets,
saffron-labneh, snow pea & mint salad

2021 Greenock Creek 'Moppa Vineyard' **Shiraz** [Barossa Valley, SA]

'la dolce vita'

[Your own dessert plate of 3 small sweet treats]

Dark chocolate mousse delice, cherry compote
Pistachio-ricotta semifreddo, pistachio halva & floss
Peach Melba pavlova with crème fraiche & raspberries

2019 Narkoojee **Late Harvest Viognier** [Gippsland, Vic]

or

Today's selection of 2 **cheeses**
fig chutney, lavosh, toasted fruit & nut loaf

NV Chambers Rosewood Rutherglen Muscadelle Liqueur **Topaque**

Lavazza Coffee or T2 Tea - \$7