

# LUNCH

monday - friday 11:00 - 2:00pm

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## STARTERS

House Mix Olives	\$7
Italian Panini Bread	\$7
Calamari Fritti with paprika mayo	\$15
Fresh Puglian burrata drizzled with extra virgin olive oil	\$15
Soup of the Day served with toasted Italian bread	\$16

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## MAINS

<b>Steak and Frites</b> <i>Wagyu rump steak and fries with your choice of sauce</i> - Red Wine Jus - Mushroom Gravy - Diane Sauce - Cafe de Paris (herbed steak butter)	\$30
<b>Roasted Cabbage Steak</b> <i>Roasted cabbage with crispy chickpeas and vegan yogurt dressing</i>	\$24
<b>Eggplant Parmigiana</b> <i>Crispy panko-crumbed eggplant layered with rich tomato sauce and topped with creamy burrata cheese</i>	\$28
<b>Goldband Snapper</b> <i>Cured Goldband Snapper with corn emulsion and sautéed greens in beurre noisette</i>	\$38
<b>Duck Breast</b> <i>10-hour reverse-seared duck with celeriac puree, spiced carrots, and orange duck jus</i>	\$35
<b>Beef Osso Buco</b> <i>slow-cooked beef osso buco with creamy mash and red wine jus</i>	\$35
<b>Chicken Burger</b> <i>Grilled chicken breast with chili jam, duo cheese, pickles, lettuce, and served with fries</i>	\$25

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## PASTA

<b>Reginette with Duck Ragù</b> <i>Slow-cooked duck leg in a rich tomato sauce with mirepoix</i>	\$29
<b>Truffle &amp; Mascarpone Ravioli</b> <i>Served in a porcini sauce with truffle butter, pecorino, and parsley oil.</i>	\$32
<b>Casarecce with Baby Squid</b> <i>Whole baby squid with olive tapenade, chili, garlic, and pangrattato</i>	\$28

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## SIDES

<b>Seasoned Fries</b> <i>with aioli</i>	\$10
<b>Roasted Broccolini</b> <i>Roasted Broccolini with Romesco Sauce, Toasted Hazelnuts and preserved lemon</i>	\$14
<b>Rocket Salad</b> <i>shaved parmesan, pear, walnuts, balsamic glaze</i>	\$16
<b>Winter Roasted Vegetables</b> <i>Hummus, roasted eggplant, zucchini, pumpkin, rocket, crispy kale, and Persian feta</i>	\$16

# BAR SNACK MENU

wednesday - friday only  
after 3:30pm

## NIBBLES

<b>Fries with Aioli</b>	\$10
<b>Arancini Balls (3)</b>	\$12
<b>Mozzarella Sticks (4)</b>	\$12
<b>Sweet Potato Fries with Tomato Sauce</b>	\$12

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## PIZZA

<b>Meat Lover's Pizza</b>	\$26
<i>Salami, ham, sausage, capsicum, and house-made BBQ sauce topped with pizza cheese and fior di latte</i>	
<b>Chicken Pizza</b>	\$26
<i>Chicken breast, corn puree, corn, cherry tomatoes, caramelized onion, and rocket with pizza cheese and fior di latte</i>	
<b>Roast Vegetable Pizza</b>	\$25
<i>House-roasted vegetables, mushrooms, and feta with fior di latte</i>	

## **\$45 SET MENU**

*minimum 10 people  
dietary options available on request*

### **STARTERS**

to share:

Puglian Burrata with extra virgin olive oil  
Italian Panini Bread  
House Mix Olives



### **MAINS**

choice of:

#### **Wagyu Rump**

*Wagyu rump steak and fries with red wine jus*

#### **Reginette with Duck Ragù**

*Slow-cooked duck leg in a rich tomato sauce with mirepoix*

#### **Eggplant Parmigiana**

*Crispy panko-crumbed eggplant layered with rich tomato sauce and topped with creamy burrata cheese*



### **SIDES**

to share:

#### **Seasoned Fries**

*with aioli*

#### **Rocket Salad**

*shaved parmesan, pear, walnuts, balsamic glaze*

**GATHER**  
BISTRO

## **\$75 SET MENU**

*minimum 10 people  
dietary options available on request*

### **STARTERS**

to share:

Puglian Burrata with extra virgin olive oil  
Italian Panini Bread  
House Mix Olives  
Calamari Fritti



### **MAINS**

choice of:

#### **Beef Osso Buco**

*slow-cooked beef osso buco with creamy mash and red wine jus*

#### **Duck Breast**

*10-hour reverse-seared duck with celeriac puree, spiced carrots, and orange duck jus*

#### **Goldband Snapper**

*Cured Goldband Snapper with corn emulsion and sautéed greens in beurre noisette*

#### **Truffle & Mascarpone Ravioli**

*Served in a porcini sauce with truffle butter, pecorino, and parsley oil*



### **SIDES**

to share:

#### **Seasoned Fries**

*with aioli*

#### **Rocket Salad**

*shaved parmesan, pear, walnuts, balsamic glaze*

#### **Roasted Broccoli**

*Roasted Broccoli with Romesco Sauce, Toasted Hazelnuts and preserved lemon*



### **DESSERT**

#### **Chocolate Fondant**

*creamy vanilla gelato and a berry coulis*