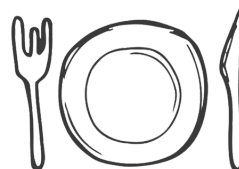


lunch



STARTER

- Tuscan flatbread with dried thyme and oregano \$8
- Sicilian green olives \$7
- Trio of Arancini, truffle béchamel, arrabbiata, parmigiano \$10 (3)
- Puglian cow's milk burrata, compressed heirloom tomatoes \$16
- strawberry jus, basil oil

BITES

- Calamari Fritti with lime aioli \$15
- Beetroot Octopus, broccolini, asparagus, spinach pesto, artichoke chips, arrabbiata sauce \$22
- Confit crispy potato, creamy cheddar, parmigiano, chives \$23
- Charcuterie Board, prosciutto, calabrese, figjam taleggio, lavosh bread \$25

PASTA

- Casarecce Cacio e Pepe, parmigiano, tasmanian mountain pepper black truffle \$24
- Rigatoni Ragu, slow cooked pork and beef, sugo di pomodoro sauce parmigiano \$29
- Linguine, Mooloolaba tiger prawns, bottarga, prawn, black caviar, chilli \$32
- Fettuccini Fungo Trio, porcini, chiodini, shimeji mushrooms \$26
- pecorino, basil oil
- Spring Gnocchi, spinach pesto, broad beans, white asparagus parmesan and lemon zest \$28

MAIN

- Roasted Half Chicken, romesco demi-glace, charred spring onion \$35
- Wagyu Tri Tip Steak, Santa Maria spice rub, parsnip puree \$38
- crispy potato, red wine jus

SIDE

- Seasoned fries \$9
- Rocket, pear, shaved parmesan, walnut salad \$14
- Grilled greens with toasted almonds \$16

DESSERT

- Affogato, vanilla gelato, Allpress espresso, candied walnut \$10
- Chocolate Fondant, mixed berries, vanilla gelato \$12
- Housemade Tiramisu \$12

GATHER
BISTRO