

TO SHARE

TRUFFLE FRIES
Parmigiano Reggiano

FALAFEL
Tzatziki

TUNA TATAKI
Sesame crust, lime & coriander, soy dressing

SHRIMP & CALAMARI
Garlic butter & parsley

GRILLED OCTOPUS SKEWERS
Smoked paprika & oregano, garlic butter

ITALIAN ANCHOVY
Avocado tartare, sun-dried tomatoes on baguette toast

CRISPY CHICKEN TENDERS
Sriracha

MINI TRUFFLE CROQUE-MONSIEUR
Ham, béchamel sauce & emmental

HAM CROQUETAS
Iberian ham, béchamel sauce & emmental

POKE BOWLS

Fresh, light & healthy

VEGGIE BOWL
Falafel, sushi rice, avocado, cucumber, carrot, cabbage, seeds & sesame dressing

PRAWN BOWL
Lime marinated prawns, sushi rice, mango, cucumber, cabbage & passion fruit dressing

TUNA BOWL
Marinated tuna, avocado, vermicelli, cherry tomatoes, cabbage & sesame dressing

CHICKEN BOWL
Grilled chicken, avocado, vermicelli, cherry tomatoes, cucumber, cashew nuts & sriracha mayo

BURGERS

Served with fries or green salad

VEGETARIAN
Potato cake, herb cream, grilled vegetable, tomato confit

CRISPY & CHIC
Crispy chicken, spicy mayonnaise, tomato, cheese, lettuce

CLASSIC
Australian beef, house sauce, onion, tomato, cheese, lettuce

BAKE
Australian beef, spicy sauce, bacon, tomato, onion, cheese, lettuce

KIDS

PACCHERI AL POMODORO
Basil, Parmigiano

CHICKEN BURGER
Crispy chicken, mayonnaise, tomato, cheese, lettuce, Fries

BEEF CHEESE BURGER
Australian beef, house sauce, onion, tomato, cheese, lettuce, Fries

STARTERS

1900 **ROASTED TOMATO GAZPACHO** 1700
fresh vegetable & pineapple minestrone, basil oil

1600 **CRISPY TOMATO TART** 3200
Creamy burrata (75 g), basil & acacia honey

2900 **TUNA TARTARE** 2900
Sun-dried tomatoes, coriander, avocado guacamole

1800 **OCTOPUS CARPACCIO** 2100
Citrus marinade, piment d’Espelette

2200 **CRAB RAVIOLI** 3950
Leek fondue, crab bisque

1900 **ESCARGOTS DE BOURGOGNE X6** 2700
Garlic butter & parsley

2200 **BEEF CARPACCIO** 4900
Australian beef, Parmigiano Reggiano, pesto, salad

MAIN COURSES

2700 **SOFT HOMEMADE GNOCCHI** 2400
Wild mushrooms, Parmigiano Reggiano & truffle cream

2500 **PACCHERI RUMMO PASTA AL POMODORO & BURRATA** 4400
Basil, virgin olive oil
Gluten-free pasta available

3000 **SEAFOOD LINGUINE** 4200
Prawns & calamari, shellfish juice
Gluten-free pasta available

3000 **GRILLED CALAMARI** 3800
Lemon confit, garlic & smoked paprika, grilled vegetables

3000 **SEARED OCTOPUS** 4100
Grilled lime, oregano, carrot & cumin purée, olive oil

3000 **SEARED TUNA STEAK** 4200
Grilled polenta, spicy tomato jam, crispy fried leeks

3000 **SOLE FISH MEUNIERE** 4600
Vegetables, lemon butter sauce & grilled leeks

SEA BASS LOIN 6900
Red pepper coulis, Mediterranean vegetables, lemon olive oil

LIME CHICKEN SKEWERS 3600
Mashed potatoes or French fries, cucumber yogurt

2000 **LINGUINE CARBONARA** 3900
Bacon, egg yolk & Parmigiano Reggiano
Gluten-free pasta available

2600 **SLOW-COOKED AUSTRALIAN LAMB SHANK** 6900
Ras El Hanout spices, creamy mashed potato

5700 **HAND CUT AUSTRALIAN BEEF TARTARE** 6100
French fries or green salad

6200 **AUSTRALIAN BEEF TENDERLOIN (200 g)** 9300
Crispy potato cake, smoked eggplant caviar
Choice of sauce: black pepper or red wine

DESSERTS

2000 **AFFOGATO** 1000
Vanilla ice cream, espresso

2100 **VANILLA CRÈME BRÛLÉE** 1700

MANGO PANNA COTTA 1700

LEMON TART, ITALIAN MERINGUE 1700

PAVLOVA, EXOTIC FRUITS 1700

DARK CHOCOLATE MOUSSE 1700