



Express Lunch Menu

Entrée...

‘Tramezzino di Mais’ – a little Venetian sandwich filled with charred corn, egg, chives and radicchio

Add Marchetti’s Wagyu air-dried bresaola \$5

‘Ceasar Salad’ – grilled calamari, chilli & mint dressing, baby Gem lettuce, anchovy mayonnaise, garlic croutons and Parmesan wafers

Our own Venetian spiced Nduja (spreadable salami), burrata cheese, wild rocket with shallots and crostini

Mains...

Eggplant ‘Parmigiana’ – crispy fried eggplant, tomato, caper & ginger sugo, smoked Caciocavallo cheese and basil

Saffron Bucatini Corti with prawns in lobster stock with curry leaves & cassia bark, fennel and crispy pangrattato

‘Pollo Grigliato’ – marinated and char-grilled chicken thigh with a mixed mushroom ragu, duck fat roasted Kifpler potatoes and salsa verde

Dessert and Cheese...

Blood orange & five spice ‘Crema Catalana’, pears with rosemary and amaretti biscotti

Tiramisu ‘old world meets new world’ – espresso, Mascarpone, spiced rum, malted milk, bee pollen and honeycomb

Taleggio – soft, surface ripened cow’s milk cheese with fig & quince preserve and ‘pane di musica’

\$35 per person (2 courses)

\$45 per person (3 courses)

Includes a glass of TAP. wine

Choose from Prosecco, Pinot Grigio, Rosé or Sangiovese



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