

LUNCH MENU 3 COURSES \$65 PP

Entree

Grilled Fremantle Octopus, njuda and octopus sauce, roast capsicum emulsion, baked, salted ricotta, potato croquettes GF

Gamberi e Capesante, 2 Mooloolaba king prawns, 2 Japanese Hokkaido scallops served with a creamy tomato sauce, goats' cheese, cauliflower emulsion GF

Cappellacci Spezzatino, pasta filled with a beef stew, served in a creamy mushroom sauce

Wagyu Tonnato, 2GR, Rump MB9+, thinly sliced, salsa tonnata, pickled onion, caper dust GF

Main Course

Risotto Duck, twice cooked crispy duck leg, orange soy reduction, caramelised onion, saffron risotto GF

Gnocchi Granchio, handmade potato gnocchi, served with a crustacean and tomato bisque sauce, with Fraser Isle, spanner crab meat

Pancetta di Maiale, crumbed slow cooked pork belly served on a butternut pumpkin and potato veloute, with a port and truffle sauce

Murray Cod fillet, served in a lemon butter crustacean bisque sauce GF

Dessert

Millefoglie, layers of crispy sweet pastry with Limoncello crema Pasticceria

Tiramisu, traditional lady finger biscuits, coffee, mascarpone

Strawberry Paradise, lemon, vermouth strawberry foam, House made vanilla and white chocolate gelato, pistacchio disc GF

Affogato, house made vanilla gelati served with espresso coffee GF

Sides \$12

House made Sicilian bread, with xv olive oil

Roasted Potatoes GF

Chips GF

Mixed Vegetables GF

Garden Salad GF