LUNCH MENU 2 COURSES $55 PP

ENTREE

Burrata E Tomato Salad V GF
60g Burrata cheese, medley of Noosa cherry tomatoes, basil emulsion, pickled beetroot agrodolce, Extra Virgin Olive oil

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

Bresaola Antipasto GF
Thinly sliced bresaola, shaved Grana Padano, rocket and balsamic glaze

Gnocchi Granchio
Handmade potato gnocchi, served with Queensland spanner crab meat, crustacean and tomato bisque sauce, touch of chilli

MAIN COURSE

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

Tagliolini Gamberi
Mooloolaba king prawns, garlic, chilli, butter bisque sauce, zucchini dust

Fish of the day
please check with your waiter for today's fresh fish

Spalla D'agnello GF
Sovereign lamb shoulder, served on a butternut pumpkin and potato velouté, red wine jus

SNACKS

Olive Miste $10 GF V
Marinated, warm olives

House made Sicilian bread $12 V
Served with extra virgin olive oil

Focaccina in Padella with prosciutto San Daniele $16
House made garlic and herb focaccia cooked to order, topped with Prosciutto Crudo

SIDES

Mixed Vegetables $16 GF V

Grilled Zucchini and Goat's Cheese Salad $18 GF V

Garden Salad $14 GF V

Roasted Potatoes $13 GF V

Chips $13 GF V