



## **CHEFS MENU**

### **Lunch special**

**95pp**

#### **Focaccia**

Traditional focaccia, extra virgin olive oil, aged balsamic

#### **Mozzarella di Bufala**

Buffalo mozzarella, sundried tomato,  
bagnetto verde, green elk, dried Ligurian olive

#### **Vitello tonnato**

Poached veal, tuna emulsion, anchovies, caper leaves, pine nuts

#### **Linguine con granchio**

Linguine, Spanner crab, bottarga, cherry tomato, basil

#### **Cotoletta alla Milanese**

Veal cutlet alla Milanese, grissini crust, semi-dried  
cherry tomatoes, lemon

#### **Rucola**

Rocket, parmesan, balsamic dressing

#### **Gelato**

Fior di latte gelato, Amarena Fabbri bitter cherries,  
aged balsamic

*Normal menu price \$135pp. Offer available on Friday, Saturday & Sunday lunches  
from Friday 7<sup>th</sup> March for a limited time, bookings of 2-9 guests only.  
Not available in conjunction with any other offer/discount/promotions.  
Please note a 1.15% surcharge applies for all credit card transactions.  
A 10% surcharge applies on Sundays.*