
Pranzo | Lunch

set lunch menu*

every friday

2 courses \$39

3 courses \$49

*not valid with any discounts

primi piatti | entrees

affettato misto, selezione dei nostri salumi

a selection of cured meats

panna cotta all'alloro con pomodorini arrostiti e crosta di pane al profumo di miele e tartufo

fresh bay leaf panna cotta, roasted cherry tomatoes, truffle honey & toasted bread crumbs

medaglione di vitello avvolto da filetto di tonno dalla pinna gialla con crema di acciughe e capperi

milk fed veal fillet loin wrapped in sa yellow fin tuna, anchovy cream & caper berries

house made pasta (available as an entree or main)

ravioli alla farina tartufata, ripieni di funghi e ricotta di adelaide hills, serviti con scaglie di asparagi e burro al prosciutto e funghi porcini

truffle flour pillows of pasta filled with adelaide hills mushrooms & ricotta, served with shaved asparagus, prosciutto & porcini mushroom butter

gnocchi di patate e formaggio con pancetta candita, pecorino pepe fresco e morbido rosso d'uovo

potato & parmesan dumplings with candied pancetta, pecorino romano, cracked black pepper & a poached egg yolk

pasta cappellini al nero di seppia con frutti di mare

angel hair pasta infused with squid ink, served with milk poached snapper, s.a prawns, chilli, lemon, basil, garlic and olive oil



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piatti principali | main course

pesce del pescato giornaliero

pan seared market fish, with with butter poached potato, black olive, mussels, prawns and cherry tomato in a saffron white wine broth

coscia di pollo ruspante ripiena di ricotta ferma e salame, servita con peperoni olive e nocciole

sous vide organic free range chicken thigh fillet rolled & filled with mushrooms, cacciatore sausage & ricotta with a roma tomato, basil & roasted hazelnut puree

filetto di manzo black angus con purea di carote, pomodorini e verdure biologiche

250g black angus grass fed beef fillet with carrot puree, cherry tomato & organic heritage vegetables

dolci | desserts

fantasia di frutta e sorbetto

fruit & sorbetto plate with frozen grapes, compressed rockmelon, blood orange jelly, white peach & strawberry sorbetto finished with almond brittle

auge cassata bombe alaska

candied fruit & nut semi freddo cassata covered in meringue & lightly torched served on sponge cake with cherry marscapone & garnished with candied pistachio nuts

affogato auge

house made vanilla bean ice cream served with an espresso & hazelnut liquer shot

cheese | formaggi

formaggi del giorno

italian cheese served with house made fruit bread, lavosh & muscatels