



BUSINESS LUNCH MENU \$50



CHOICE OF ENTRÉE

BRUSCHETTA CON POMODORO

Oven baked, marinated tomatoes and basil (1 pieces)

CALAMARI SALE E PEPE (GF)

Lemon dusted salt and pepper calamari

RICCOTTA RAVIOLI POMODORO, BASIL

Roma tomato and pecorino cheese

OLIVE MISTE

Warm marinated rosemary olives

CHOICE OF MAIN

BARRAMUNDI LEMON BUTTER

*Fillet of Coral Coast saltwater barramundi grilled,
finished in a lemon butter sauce*

POLLO FUNGHI

*Lilydale chicken breast fillet, pan sautéed with pinot grigio wine
& Mt Tambourine button mushrooms
finished in a brandy/King Island cream sauce*

TRUFFLE RISOTTO

*Arborio rice, sautéed mushrooms, chicken
medallions infused with truffle oil*

FETTUCCINE MARE E MONTE

*Fresh ocean prawns and button mushrooms
pan sautéed with pinot grigio wine, basil Roma tomato
sauce with a dash of cream*

INSALATA CAESAR CHICKEN

*Cos lettuce tossed in a Caesar dressing with croutons,
crispy smoked bacon, boiled egg,
shaved parmesan cheese & grilled chicken*

DESSERT +\$10



TIRAMISU

*Classic Italian dessert made with
coffee-soaked ladyfingers and
a mascarpone cream.*

BRULEE

*Silky vanilla custard with a
caramelised sugar crust.*

