

GRISSINI



à la carte Member's Lunch Treat
29 June 2019, Saturday



SET MENU

Josper Grilled Mediterranean Octopus Tentacle

Heirloom Tomatoes | Kalamata Olives | Potatoes | Pinzimonio Sauce

Acquerello Rice

Green Pea | Smoked Italian Pancetta | Herbs Essence

Farm-fed Half Baby Spring Chicken

Grilled Corn | Baby Carrots | Roasted Potatoes | Salsa Verde Sauce

Or

Seabream Fillet

Sicilian Caponata | White Wine | Cream | Parsley

Traditional Dark Chocolate Salame

Raspberry Custard | Vanilla Gelato

Coffee / Tea

\$48++ per person

(includes 2 glasses of Buronga Hill Estate Wine)

Please inform our servers if you have any food allergies upon placing your order