



## Express Lunch Menu

### Entrée...

Insalata of grilled eggplant with local goat's cheese, chilli jam, heirloom cherry tomatoes, mint, pinenuts and good aged balsamic vinegar

*Add Marchetti's air-dried Wagyu beef bresaola 5*

'Cocktail di Gamberi' – pickled Tiger prawns & spiced Marie Rose sauce with Cos lettuce, avocado, ruby grapefruit and shallots

Venetian beef crudo – raw beef 'tartare' style with pomegranates, radicchio, pistachio nibs, ricotta salata, cured hen's yolk and crostini

### Mains...

Gnocchetti with butter & thyme braised leeks, lemon Mascarpone, toasted hazelnuts, truffled Pecorino and black garlic

*Add Prosciutto San Daniele 5*

Saffron risotto with Port Arlington black mussels, steamed open with Soave wine, curry leaves, fennel, tomato and parsley

Marinated and grilled chicken thigh, carved and served with all sorts of zucchini, Jersey milk yoghurt, marjoram and brown sauce

### Dessert and Cheese...

Tiramisu 'old world meets new world' – espresso, Mascarpone, spiced rum, malted milk, bee pollen and honeycomb

Poached Summer peach, malted milk crumb, lemon gel, basil, lemon sorbet and vanilla custard

Taleggio – soft, surface ripened cow's milk cheese with fig & quince preserve and 'pane di musica'

\$35 per person (2 courses)

\$45 per person (3 courses)

Includes a glass of Prosecco, Pinot Grigio, Rosé or Sangiovese