

Rosé Long Lunch

SUNDAY, MARCH 21

to start

BRUSCHETTA

TOASTED CIABATTA, TOMATO, BALSAMIC VINEGAR, OLIVE OIL, BASIL

THREE-CHEESE ARANCINI

FONTINA, ASIAGO, PECORINO, SEMI-DRIED TOMATO & RED PEPPER PESTO

to share

PORCHETTA

SEASONED FREE-RANGE PORK BELLY ROLLED AND SLOW-COOKED

BARRAMUNDI

SOURCED FROM NORTH QUEENSLAND

ROASTED BABY CARROTS

HONEY, GARLIC, CUMIN

CHEF'S SEASONAL VEGETABLES

GRILLED CAPSICUM, ZUCCHINI, EGGPLANT, BASIL PESTO

CAPRESE SALAD

VINE-RIPENED TOMATOES, FRESH MOZZARELLA, BASIL, BALSAMIC

to finish

VANILLA & MACADAMIA PANNA COTTA

RASPBERRY COULIS, FRESH BERRIES

CHEESE PLATE

SELECTION OF AUSTRALIAN & INTERNATIONAL CHEESE, QUINCE PASTE,
SEASONAL FRUIT, CRACKERS

MENU BY CHEF
MATTHEW WALALCE