

# Bottomless Long Lunch

## SHARING MENU

### TO START

#### FOCACCIA

Grilled & brushed EVOO, Tasmanian salt (v/df)

#### OLIVES

House marinated olives, citrus peel, bay leaf (v/df)

### ENTREES

#### FRITURA

Salt & pepper local calamari, basil aioli (gf/df)

#### KIBE NAYEE

Steak tartare, garlic & cumin mayonnaise, cracked bulgur, puffed quinoa, pickled Lebanese chili (df)

#### MELANZANA

Grilled eggplant, marinated artichokes, pangrattato (v/df)

### MAINS

#### GALLINELLA

Grilled chicken, Tuscan marinated, preserved lemon mayonnaise (gf/df)

#### MAFALDINE

Fresh pasta, spinach, grana padano, fricassé of greens, chilli oil, Stracciatella (v)

#### BARRAMUNDI

Cavolo nero, pine nuts, roasted kelp, caper piccata (gf)

### SIDES

#### TRUFFLE CHIPS

Parmesan, porcini, truffle mayonnaise (v/df/gf)

#### MIXED LEAVES

Feta, cucumber, olives, oregano, honey dressing (v/gf)

### DESSERT

#### LEMON MERINGUE

Lemon curd, meringue, mascarpone, raspberry powder (gf)

#### TIRAMISU

Homemade tiramisu infused with cocoa powder, Tia Maria

PLUS 2 HOURS OF BOTTOMLESS ROSE, SPARKLING & WHITE WINE.

Non alcoholic options also available

ALL VISA, MASTERCARD & AMERICAN EXPRESS CARDS WILL INCUR A 1.65% PROCESSING FEE. ALL DEBIT CARDS WILL INCUR A 0.55% PROCESSING FEE. GROUPS OF 11+ WILL BE CHARGED AN 8% GRATUITY FEE ON THE FINAL BILL